

# LEVAN

## Snacks

Caramelised onion & sage brioche	4.9
Comte fries, saffron aioli	6.9
Fennel salami	7.9
Brandade, carrots, rye	7.9

## Sharing

Coco beans, San Marzano tomatoes, parmesan, fennel	10.9
Burrata, fig, smoked almond, apple	11.9
Crab raviolo, datterino, sea aster, bisque	12.9
Potato, mushroom & Munster pie	15.9
Old Spot pork, rainbow chard, plum	18.9
Pan fried cod, girolles, corn, endive	19.9

## Sides

Crushed Cornish potatoes, tarragon dressing	4.9
Green salad, Dijon vinaigrette	4.9
Bobby beans, samphire, preserved lemon	5.9

## Desserts

Clafoutis, Reine Claude plum, miso ice cream, crème fraîche (to share)	12.9
Dark chocolate & olive oil ganache, hazelnut praline	7.9
Fig leaf panna cotta, blackcurrant, shortbread	7.9
Coulommiers, oat cakes, foraged berry chutney	6.9

## Digestif

Durrmann, Marc de Pinot Noir (35ml)	8.5
Bourgoin, Brut de Fut 1994, Cognac (35ml)	12



## Wine List

### Aperitif

Levan Negroni	10
Lillet Blanc	7.5
Dolin Chamberyzette	6.5
Henri Bardouin Pastis	6.5

### Sparkling

Franck Peillot, Montagnieu	11	125ml glass
<i>Altesse, Chardonnay &amp; Mondeuse - Savoie, France</i>		

**Open today //** Tenuta di Carleone, Chianti Classico 2017 11  
*Sangiovese - Tuscany, Italy*

## Chefs Menu

Caramelised onion & sage brioche
Comte fries, saffron aioli
Brandade, carrots, rye
Chicken liver parfait, brioche crostini
—
White onion, apple broth
—
Crab raviolo, datterino, sea aster, bisque
—
Old Spot pork, rainbow chard, plum
or
Pan fried cod, girolles, corn, watercress
—
Coulommiers, oat cakes, foraged berry chutney (3.5pp supplement)
—
Fig leaf panna cotta, blackcurrant, shortbread
49pp

