

LEVAN

SAMPLE MENU JULY

Aperitif

Melilot Martini	10
White port & Tonic	10
Bijou Negroni	11

Sparkling // NV Frank Pelliott, Montagnieu - Savoie, France <i>Altesse, Chardonnay & Mondeuse</i>	11
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Aev's winner choice // Gabare, Les Grandes Hermines 2019 "Bangin' little Chenin with a perfectly pitched zestiness and plenty of that honeyed roundness you come to expect from this majestic grape"	63
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Sweet

2011 Dom L'Ancienne Cure, L'abbaye - <i>Semillon, Muscadelle</i> (50ml)	10.5
2018 Domaine Labet, Macvin (50ml)	11

Digestif

The Somerset Pomona (50ml)	6.5
Edmond Briottet, Liqueur de Noisette (35ml)	6.5
Durrmann, Marc de Pinot Noir (35ml)	8.5
Durrmann, Mirabell (35ml)	9.5
Somerset Cider Brandy, Alchemist 15 years old (35ml)	11

Snacks

Sourdough, whipped butter	2.9
Comté fries, saffron aioli	6.9
Piattono bean tempura, loquat umeboshi	6.9
Fennel salami	7.9

Sharing

Tomato, peach, chamomile	8.9
Ham hock terrine, pickles, gooseberry	10.9
Scallop, shiso, cucumber	11.9
Gnocchetti, sea vegetables, mascarpone, bottarga	15.9
Guinea fowl, girolles, oregano	16.9
Gurnard, gooseberry, brown butter	20.9

Desserts

Apricot, burnt butter ice cream, almond	5.9
Tart tatin, crème fraiche	7.9
Lemon parfait, meringue	4.9
Artisan cheese: <i>St Nectaire, Bleu d'Auvergne, Lou Nouste</i>	
Single / selection of three	4.9/13.9
<i>2012 Chateau Chalon Vin Jaune - Jura, France (50ml)</i>	9.6