

LEVAN

Aperitif

Kir white wine	7.5	Partizan Pale Ale (330ml)	6.4
Levan Negroni	10	Braybrooke Pilsner Lager (330ml)	6.4
Larry Bird	11	Small Beer Lager 2.5% (330ml)	6.4
Paper Plane	12	Lucky Saint 0.5% Lager (330ml)	6.4

Sourdough, whipped butter	3.9
Comté fries, saffron aioli	6.9
Trout beignets	7.9
Coppa	7.9

Wild nettle borek, ricotta, mint	12.9
Goat cheese, wild garlic, radish	12.9
Roast beef, smoked plum, ponzu	13.9
Chalk stream trout tartare, rhubarb, chilli	15.9

Risotto, puntarelle, taleggio	22.9
Gnudi, whey, pecorino	22.9
Fried rabbit, wild mushroom, mustard	27.9
Skate, mussels, nduja	27.9

Mixed leaves	5.5
Crispy potatoes, caesar dressing, chives	5.5

Desserts

Olive oil sorbet	4.9
Mezcal baba, yogurt ice cream, strawberry	7.9
Chocolate caramel tart, rum raisins, banana ice cream	8.9
Artisan cheese, single / selection of three	4.9 / 13.9
2015 Domaine de la Borde Vin Jaune - Jura, France (50ml)	16

Chef's Menu

Amuse bouche

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Wild nettle borek, ricotta, mint

Lyrarakis Estate, Dafni - Crete, Greece

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Red mullet, merguez sausage, gochujang

Andi Mann, Rötlich - Rheinhessen, Germany

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Fried rabbit, wild mushrooms, mustard

Château de Villeneuve, Saumur-Champigny - Loire, France

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Additional cheese course for 4.9 single/ 13.9 selection of three

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Mezcal baba, strawberries, yogurt

Shirakabegura Brewery, Sparkling Sake - Osaka Bay, Japan

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Petit four

Chef's Menu

59pp

Wine Pairing

39 pp

Please let us know about any food allergies and dietary requirements.
A discretionary 12.5% service charge will be added to your bill