

LEVAN

Aperitif

Kir white wine	7.5	Partizan Pale Ale (330ml)	6.4
Levan Negroni	10.5	Braybrooke Pilsner Lager (330ml)	6.7
Aperol Collins	11	Small Beer Lager 2.5% (330ml)	6.4
		Lucky Saint 0.5% Lager (330ml)	6.4

Sourdough, whipped butter	3.9
Comté fries, saffron aioli	6.9
Speck	7.9
Pig's head croquette, horseradish	8.9

Peach, beans, capers leaves	12.9
Vesuvio tomatoes, rose, manchego	12.9
Beef tartare, black garlic, red pepper	13.9
Trout, watermelon, szechuan pepper	13.9

Fregola, tomato, artichoke, burrata	22.9
Spätzle, watercress, mushroom, confit egg yolk	23.9
Cod, red curry beurre blanc, courgette	25.9
Duck breast & liver, beetroot, red currant	26.9

Mixed leaves	5.5
Crispy potatoes, tarragon, chicken skin	5.5

Desserts

Lovage sorbet	4.9
Apricot, vanilla, almond ice cream	7.9
Virunga chocolate tart, coffee, cherry	8.9
Artisan cheese, single / selection of three	4.9 / 13.9
2016 Domaine Amelie Guillot Vin Jaune - Jura, France (50ml)	15

Chef's Menu

Amuse bouche

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Peaches, beans, caper leaves

Domaine Coste Rousse, 2022 Thalia Orange - Languedoc, France

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Scallop noodle, salsiccia, chili

Domaine Landron-Chartier, 2022 Melon de B. - Loire Valley, France

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Duck breast & liver, beetroot, red currant

Peixes, 2020 Peixe da Estrada - Galicia, Spain

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Additional cheese course for 4.9 single/ 13.9 selection of three

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Apricot, vanilla, almond ice cream

Lyrarakis, 2022 Liastos - Crete, Greece

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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