

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
Peckham Paloma	12	Lucky Saint 0.5% Lager (330ml)	6.4

Sourdough, whipped butter	3.9
Comté fries, saffron aioli	6.9
Speck	7.9

Peach, beans, caper leaves	12.9
Vesuvio tomatoes, manchego, rose	12.9
Beef tartare, black garlic, red pepper	14.9
Sardines, watermelon, szechuan pepper	14.9

Fregola, padron pepper, burrata	22.9
Spätzle, mushroom, confit egg yolk	23.9
Duck breast & liver, beetroot, honey	26.9

Mixed leaves	5.5
Crispy potatoes, chicken skin, tarragon	5.5

Desserts

Blackcurrant leaf sorbet	4.9
Apricot, vanilla, tonka bean	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	
<i>Domaine Coste Rousse, 2022 Thalia Orange - Languedoc, France</i>	
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Scallop noodle, salsiccia, chili	
<i>Domaine Landron-Chartier, 2022 Melon de B. - Loire Valley, France</i>	
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Duck breast & liver, beetroot, red currant	
<i>Peixes, 2020 Peixe da Estrada - Galicia, Spain</i>	
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<i>Additional cheese course for 4.9 single/ 13.9 selection of three</i>	
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Apricot, vanilla, tonka bean	
<i>Lyrarakis, 2022 Liastos - Crete, Greece</i>	
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Petit four	

Chef's Menu
63pp
Wine Pairing
39 pp