

LAYLOW

STARTERS

Sourdough & salted butter (v)	4	Almonds & olives (ve).....	5
Padron peppers (ve)	7	Artichokes, parsley salad, pickled red onions & fennel broth	11
Burrata, figs & pistachio pesto (v)	12	Crab salad, radicchio & saffron aioli	14
Beef tartare & salted egg yolk	12	Laylow fried chicken, paprika & lime dip	8

MAINS

- VEGAN / VEGETARIAN -

Salt baked celeriac, pied mouton, purple kale, hazelnuts (ve) 20

“Tortelli di zucca” squash ravioli & sage butter (v) 19

- FISH -

Rare salmon, miso, sea greens & pearl onions 22

Halibut, brown shrimp butter & braised cavolo nero 26

- MEAT -

Chicken breast, green beans, parmesan & romesco 22

Pluma, apricot mustarda & wild mushrooms 26

Galician Blonde, roasted beetroot, green beans & nduja butter (to share) 70

SIDES

Tomato salad with balsamic (ve)	6	Green salad & house vinaigrette (ve)	4
Fried jalapeños with taleggio (v)	6	Charred hispi cabbage & chimichurri (ve)	6
Purple Sprouting Broccoli (ve)	7	French fries (plain or spiced) (ve)	5

DESSERT

Smoked cheese cake with pink peppercorn jam	9	Chocolate fondant, buttermilk ice cream & honeycomb	10
Burnt Amalfi lemon tart with creme fraiche	9	Cole cheese with quince paste	9

@laylow_london

Please inform us of any dietary requirements. Some dishes may be unsuitable and we will of course do our utmost to accommodate.
A 12.5% discretionary service charge will be added to your bill. A voluntary £1 donation to a local charity will be added to your bill