

# LAYLOW

## CAVIAR

30g / 50g on blinis

Oscietra 49 / 89

Flawless 85 / 140

Kick's Jacket potato (Ve) 5

## SNACKS

Bread & salted butter (V) 6

Almonds & green olives (Ve) 6

Padron peppers (Ve) 8

Laylow fried chicken & yuzu mayo 9

## SIDES

Fries, spiced or plain (Ve) 6

House green salad (Ve) 4

Winter tomatoes & sherry vinaigrette (Ve) 6

Tender-stem broccoli, pickled  
mustard seeds (Ve) 7

Kale puttanesca 8

Jerusalem artichoke  
& caramelised onions hash (V) 7

## STARTERS

Charred leek, comté sauce & hazelnut (V) 10

Burrata, broccolini & citrus (V) 12

12y aged Ox-Ham 11

Salmon, gravadlax, beetroot & dill 12

French beef tartare 12

## MAINS

Miso cured carrots, sesame, quinoa & olive (Ve) 19

Hand-rolled gnocchi, sage & lemon (V) 17

Roasted Salmon, Brussels sprouts  
& Beurre blanc 26

Hake tempura, crisp fennel & annatto 24

Iberico pork pluma & chimichurri 28

Koji chicken, oyster mushroom & duxelle 24

Le Big Steak & bearnaise (For two) 72

## PUDDING

Chocolate Fondant & cereal ice cream (V) 11

Basque Cheesecake & Griottine cherry (V) 10

Milk ice cream, mulled pears & candied walnuts (V) 9

Cereal ice cream & langue de chat (V) 6

Cheese of the day 9

## BRUNCH

Only available on Saturday

Chia Seed Bircher Muesli (Ve) 9

Avocado on toast seeds & chimichurri (Ve) 10

Eggs your way on sourdough 5.5

Eggs Benedict, prosciutto Cotto, tomato confit,  
spinach & Hollandaise sauce 12

Eggs Royale, smoked salmon, Dill creamed  
cheese, spinach & Hollandaise sauce 14

Eggs Florentine, truffled cream cheese, spinach,  
Hollandaise sauce & grated truffle (V) 10

Burrata, pomegranate & heirloom beetroot (V) 12

Hand-rolled gnocchi & taleggio (V) 17

Eggs 3 / Bacon 5 / Truffle 7 / Avocado (Ve) 6

French fries (plain or spiced) (Ve) 6

Green salad & house vinaigrette (Ve) 4

Marinated tomatoes (Ve) 6

Pancakes, berries & maple syrup (V) 10

## BURGERS

Tiger burger

American cheese, baby gem & pickle 16

Laylow burger

Gorgonzola, bacon, truffle aioli & balsamic onions 19

## COCKTAILS & FIZZ

Ruinart Brut NV 16 / 96

Ruinart Rose NV 22 / 140

Lay-Groni - Appleton Signature, Wray & Nephew,  
Aperol & vermouth 11.30

Army & Navy - Boxer gin, Green chartreuse,  
almond & citrus 11.30

Grande Royale - Belvedere vodka,  
Ruinart brut, cassis 12.50

Mezcal Toreador - Bruxo X mezcal,  
apricot & citrus 11.30

## NO & LOW

Americano - Campari, sweet vermouth, soda 11.30

Autumn Cup - Peach aperitif, pear two ways 11.30

Bitter Sophie - Aecorn Aromatic, verjus  
& white peach kombucha 11.30

Green Tea Twist - Salcombe New London Light,  
oak moss & green tea kombucha 11.30

Flower Sour - Salcombe New London Light,  
elderflower, citrus & foam 11.30

Botanical Avenue - Blood orange shrub, peach  
& non alco botanical wine 11.30

White Peach Kombucha 7

Green Tea Kombucha 7

Non Alco Sparkling Chardonnay 9

@laylow\_london

Please inform us of any dietary requirements. Dishes containing V/Ve can be made  
vegan or vegetarian. A 15% discretionary service charge will be added to your bill. A volun-  
tary £1 donation towards feeding the people.