

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

Tomatoes, sherry vinaigrette (Ve) 6

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

Rainbow chard, chervil root purée (V) 8

Jerusalem artichoke
& caramelised onions hash (V) 7

STARTERS

Charred leek, comté sauce & hazelnut (V) 10

Burrata, pomegranate & heirloom beetroot (V) 12

12y aged Ox-Ham 11

Seabass aguachile & fresh chicory 12

French beef tartare 12

MAINS

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

Hand-rolled gnocchi & taleggio (V) 17

Roasted salmon, fragrant aubergine purée
& cavolo nero 26

Hake tempura, crisp tokyo turnip & annatto 24

Iberico pork pluma & chimichurri 28

Koji glazed chicken, black trompette 24

Le Big Steak & bearnaise (For two) 72

*add truffle 7

PUDDING

Chocolate Fondant & cereal ice cream (V) 11

Basque Cheesecake (V) 10

Milk ice cream, black figs, walnuts & nocino (V) 9

Cereal ice cream & langue de chat (V) 6

Cheese of the day 9

BRUNCH

Only available on Saturday & Sundays

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
& Hollandaise sauce 12

Eggs Royale, smoked salmon, Dill creamed
cheese & 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

Negroni - Boxer gin, vermouth, campari 12

Grande Royale - Belvedere vodka,
Ruinart brut, cassis 12

Army & Navy - Boxer gin, falernum,
cacao, almond, citrus 12

Machir Bay - Glenmorangie 10y, banana,
coconut, salt 11

DRINKS

Bitter Sophie - Aecorn, verjus, white peach 9

Flower Sour - Salcombe NLL, elderflower,
citrus, foam 9

Green tea twist - Salcombe NLL, oak moss,
green tea mixer 9

REaL Kombucha Dry Dragon 7

REaL Kombucha Royal Flush 7

@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.