

LAYLOW

STARTERS

Sourdough & salted butter (v)	4	Almonds & olives	5
Padron peppers (ve)	7	Jerusalem artichoke croquettes (ve)	9
Burrata, fresh herbs (v)	12	Crab salad, seaweed & garlic aioli.....	14
Wafer thin 12y' Ox ham	12	Laylow fried chicken, paprika & lime dip....	8

MAINS

- VEGAN | VEGETARIAN -

Roasted cep mushroom, celeriac & truffle walnut sauce* (ve) 26

Gorgonzole, wiled leek tagliatelle* (v) 21

- FISH -

Miso cured salmon, purple kale & dill 23

Roasted cod, chervil root puree, sprouts & onion dashi* 26

- MEAT -

Free range chicken breast, wild mushrooms & parfait* 23

Iberico pork pluma, chimichurri & tender leaves 26

Galician blonde prime rib (800g) & bearnaise (to share) 73

SIDES

Marinated tomatoes (ve)	6	Green salad & house vinaigrette (ve)	4
Tender stem broccoli (ve)	7	French fries (plain or spiced) (ve)	5
Potato gratin* (v)	12	Sprouts a la francaise	6

*add truffle 6

PUDDING

Burnt cheesecake	9	Chocolate fondant, vanilla ice cream & honeycomb....	10
Cole cheese with membrillo	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 15% discretionary service charge will be added to your bill. A voluntary £1 donation to a local charity will be added to your bill