

LAYLOW

STARTERS

Sourdough & salted butter (v)	4	Almonds & olives	5
Padron peppers (ve)	7	Pumpkin hummus, sesame quinoa (ve)	12
Burrata, fresh herbs (v)	12	Crab, samphire, cucumber & green herb aioli	14
Wafer thin 12y' Ox ham	12	Laylow fried chicken, paprika & lime dip	8

MAINS

- VEGAN / VEGETARIAN -

Roasted cauliflower, saffron harissa, almonds & pomegranate (ve) 19

Truffled linguini & cep mushroom (ve) 21

- FISH -

Miso cured salmon, purple kale & dill 23

Halibut, sea greens & fennel 26

- MEAT -

Glazed chicken breast, wild mushrooms & roasted cauliflower purée 23

Iberico pork pluma, chimichurri & tender leaves 26

Galician Blonde prime rib (800g), bearnaise sauce 73

SIDES

Marinated tomatoes (ve)	6	Green salad & house vinaigrette (ve)	4
Tender stem broccoli (ve)	7	French fries (plain or spiced) (ve)	5

DESSERT

Smoked cheese cake with pink peppercorn jam (ve)	9	Chocolate fondant, buttermilk ice cream & honeycomb (ve)	10
Cole cheese with quince paste (ve)	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