

LAYLOW

STARTERS

Bread & salted butter (v)	3.5	Almonds & olives	4.5
Padron peppers (ve)	6	Crudites & hummus (ve)	5
Laylow fried chicken & sriracha dip	7.5	Laylow fried celeriac (ve)	6.5
Burrata, citrus salad & almonds (v)	12	Sea bass ceviche	13.5
Ham hock croquettes & herb aioli	7	Courgette fritti & lemon yoghurt (v/ve)	7.5

MAINS

- VEGAN -

Soy roast cauliflower & tabbouleh 18
Roast beetroots, cashews & lentil dressing 19

- VEGETARIAN -

Mushrooms, crispy hen's egg & truffle 19.5
Acquarello risotto, artichoke & red leicester 18

- FISH -

Fish of the day 19

- ROAST -

Slow roasted lamb 21.5
Beef rump 22
Roast chicken breast 19

SIDES

Green salad (ve)	4	Tenderstem broccoli (ve)	5
Duck fat roast potatoes	5	Cauliflower cheese (v)	5.5

PUDDING

Set vanilla custard, brandy snap & raspberries (v) 6.5
Manchego cheese & quince (v) 8
Chocolate fondant, buttermilk ice cream & honeycomb (v) 8

[@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