

A la Carte

Starters

Padron peppers (ve) 5.5	Gordal olives (ve) 3.5	Noir de Bigorre ham 10
Burrata, heritage carrots & salsa verde (v) 10	Crab, apple & grape salad 9.5	Seabass ceviche & sweet potato 10
Bread & truffle butter (v) 2	Lapsang cured fried chicken 7	Beef tartare & crispy potatoes 9/17

Mains

Girolle & Jerusalem artichoke risotto, sweetcorn & truffle (v) 16.5
Heritage carrots, pistachio romesco & pearl barley (ve) 15.5

Hake, piquillo pepper sauce & charred hispi cabbage 16.5
Halibut, cauliflower purée, coco de Paimpol & parlsey oil 21

Chicken, Puy lentils, Morteau sausage 17.5
Welsh lamb rump, spiced aubergine & tomato salsa 18.5
Onglet steak & peppercorn sauce 19
Welsh black côte de boeuf - 800g, bearnaise (to share) 59

Sides

Tenderstem broccoli & toasted almonds (ve) 6	Charred hispi & salsa verde (ve) 4.5
Beetroot & fennel salad, baslamic dressing (ve) 6.5	Green salad & house dressing (ve) 4
Feta, kale & pumpkin salad (v) 6.5	Spiced (or plain) French fries (ve) 5

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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.