

# A la Carte

## Starters

Bread & truffle butter (v) 3	Padrón peppers (ve) 5.5	Gordal olives (ve) 3.5
Burrata, carrot purée & fennel (v) 10	Crab, apple & grape salad 9.5	Seabass ceviche, amarillo 10
Fried chicken & dill ranch dressing 7	Noir De Bigorre 11	Beef tartare & crispy layered potatoes 9/17

## Mains

Heritage carrots, quinoa, figs & romesco (ve) 16
Truffled risotto, Jerusalem artichoke & trompettes (v) 17
Hake, piquillo pepper sauce & charred hispi cabbage 18
Halibut, cauliflower purée, rainbow chard & tarragon sauce 22
Chicken, Puy lentils, Morteau sausage & salsa verde 18.5
Two Lambs, grilled artichoke & spiced aubergine 19.5
Onglet steak, salad & peppercorn sauce 20
Galician Blonde 800g primerib & Béarnaise (to share) 59

## Sides

Kale, feta & pumpkin salad (v) 6.5	Truffle & celeriac gratin 9
Purple sprouting broccoli & almonds (ve) 6	French fries (spiced or plain) (ve) 5
Beetroot & fennel salad & balsamic (ve) 6.5	Mixed green salad & house dressing (ve) 4

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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.