

A la Carte

Starters

Bread & parsley butter (v) 3,5	Padrón peppers (ve) 5.5	Gordal olives (ve) 3.5
Burrata, carrot purée & figs (v) 10	Crab salad, cucumber & Espelette mayo 10	Tuna ceviche, soy tiger's milk, mango & avocado 10
Fried chicken & lemon garlic mayo 7	Ox ham 11	Beef tartare & crispy layered potatoes 9/17

Mains

Heritage carrots, barley, kumquat & romesco (ve) 16,5
Mint & pea risotto, asparagus and sundried tomatoes (v) 17

Cod, saffron sauce & charred fennel 19
Salmon, sea greens, dill sauce & cured roe 22

Chicken, charred baby gem & spring vegetables 19
Iberico pork pluma & wild garlic chimichurri 21
Onglet steak, salad & peppercorn sauce 22

Galician blonde 800g prime rib & béarnaise (to share) 59

Sides

Baby tomato & basil salad (ve) 6.5	Jersey royals & truffle gratin 9
Charred hispi cabbage & salsa verde (ve) 6,5	French fries (spiced or plain) (ve) 5
Tenderstem broccoli & parmesan crumble (v) 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.