

LARDON

SAMPLE MENU - MAIN

Gordal Olives	5	Pastis – Provençal Anise, Henri Bardouin – 75ml	8
Smoked Almonds	4.5	Fino Sherry – Cesar Florido, Jerez, Spain – 75ml	6
Crisps, Jamon Iberico, Manchego, Guidilla Peppers	9	Rinquinquin – Peaches – 50ml	9.5

BOCADOS	Arancini, Parmigiano Reggiano, Truffle	3 each
	Croquetas de Bacalao, Salt Cod, Burnt Lemon	3 each
	Focaccia, Rosemary, Smoked Sea Salt	6
	Ricotta, Chilli, Candied Fennel Seeds	7
	Truffle Burrata Cremeaux	7
	Boquerón's, Parsley, Lemon	12
	Jamón Ibérico	13/25
	Pintxos de Txaka, Prawn, Crab	7 each

SALADS	Dressed Crab, Avocado, Piquillo, Lemon, Sourdough Croutons	14
	Summer Lettuce, Anchovy, Sourdough Croutons, Parmigiano Reggiano	9

PIZZETTAS	Wood Fired Courgette, Portobello Mushroom, Romesco	10
	Lobster, Bisque, Shallot, Gruyère, Capers, Lemon	14
	Provençal Herb Chicken, Truffle Burratta, Parmigiano Reggiano	12

FROM THE FLAMES	Wood Fired Cod, Butterbean Ragu, Chorizo, Parsley, Lemon Aioli	21
	Provençal Herbed Chicken Crown, Summer Vegetable, Lardon	17/32
	34 Day Aged Long Horn Rump Cap, Café de Paris (227g)	23
	Pork Belly, Morcilla, Pangrattato, Sweetheart Cabbage, Roasting Juice	21
	Strozzapretti, Girolle, Summer Pea, Lemon, Mint, Taleggio, Pangrattato	18

TO SHARE	Dry Aged, Speciality Steak, ask your server for today's cuts (Min 1kg, For 2-3)	
	4-5 Week Dry Aged Vacca Padana Italian	140/kg
	30 Day Dry Aged Aberdeen Angus	120kg
	Wood Fired Fish of the Day	Market

EXTRAS	Normandy Sand Carrot, Dukkah	7
	Sprouting Broccoli, Romesco, Onion	7
	Wood Fired Courgette, Burnt Lemon Aioli, Parmigiano Reggiano	7
	Lardon Frites, Lardon Jam Mayo, Lardon Dust, Parmigiano Reggiano	7
	Frites	7
	Smoked Potato, Garlic, Rosemary	7

Prices include VAT

An optional service charge of 12.5% will be added to your bill

Allergens - Please ask your server