

SAMPLE MENU

LeftField

COCKTAILS

RHUBARB SOUR	Whiskey, housemade rhubarb syrup, lemon	10
NEGRONI	Gin, cocchi torino vermouth, campari	9
SPARKLING	Cremant D'Alsace, Clement Klur, Alsace, France	12

Sourdough Bread & salted olive oil	4
Mixed Olives	4

STARTERS

4 Langoustines, garlic mayo, lemon	13	
Crispy Squid, gochujang mayo, lime	11.5	
Halibut crudo, courgette, fennel, citrus	12	
Ham hock terrine, sourdough crisp, chutney	9.5	
Watercress hummus, feta, heritage tomato, sourdough crisp	8	
Mussels, white wine, herbs, garlic	12	
Cumbræ oysters,		
pickled shallot, lemon	6 or 12	16 30
Salsa OR Cucumber & lime OR Arenka Caviar	6 or 12	19 33

MAINS

Torched Mackerel, caponata, crispy capers	18
Hake fillet, new potatoes, chanterelle, smoked caviar, butter sauce	21
Sea trout, beetroot risotto, kohlrabi	18
Chargrilled Octopus, red pepper tapenade, potato, padron pepper	20
Slow cooked beef brisket, spring onion mash, honeyed carrots, kale	21
Sumac roasted Hispi cabbage, butternut puree, cashew dukkah	15

SIDES

Hasselback potato, Lanark White, truffle oil	6
Chargrilled broccoli, lemon	6

Discretionary service charge is added to tables of 6 and over
Otherwise, **service is not included**

Please inform us of any allergies