



Leila Lily's

BREAD & BUTTER - 3.5

Sourdough Bread, Cultured Butter,
Charcoal Salt. (v)

BLACK PUDDING

MACARONS - 4

Truffle, Black Garlic. (n)

NOCELLARA,

HALKIDIKI OLIVES - 3.5

Lemon Verbena, Turmeric,
Black Pepper. (gf)(vg)

KOREAN BBQ SHORT RIB - 7.5

Coriander, Spring Onion, Chilli.

BRITISH CURED MEATS - 6.5

Artisan Crafted British-Style Cured Meats,
Pickled Vegetables, Balsamic Coral,
Lemon Oil, Nasturtium Leaves.

GOATS CHEESE

CHURROS - 5.5

Goats Curd, Truffle Honey,
Parmesan, Rosemary. (v)

OPEN FLAME

CHICKEN WINGS - 5

Kimchi, Sesame Seeds.

MIBRASA GRILLED

TIGER PRAWNS - 8.5

Chilli, Garlic. (gf)

NATIVE OYSTERS

Natural - 8

Yuzu, Dill, Bonito Cream, Caviar - 10

Panko, Jalapeno & Ponzu - 9

SOFT SHELL CRAB - 7.5

Blue Corn Taco, Squid Ink,
Kalamansi, Coriander.

(v) = Vegetarian (vg) = Vegan (n) = Nuts (gf) = Gluten Free

Please note that all our food is prepared in a kitchen where nuts, cereals containing gluten, and other allergens are present and our menu descriptions do not include all ingredients. Please speak to your server if you have any allergies or intolerance of foods.

Please note game dishes may include gunshot or residue. All meat weights are uncooked.

Prices are in GBP and include VAT. A discretionary service charge of 10% is applied to all tables of 8 or more guests.