

# LENNOX

## sunday menu unapologetic, indulgent cooking

gordal olives (14)	5.5
scotch egg - black pudding - quail egg - brown sauce (2, 4, 7, 9, 10)	8
house baked milk bread - garlic butter (2, 7)	6.5
flame-grilled padrón peppers - tajín - lime (14)	7.5
dry aged beef tartare - oyster emulsion (2, 4, 8, 9, 13, 14)	12.5
burrata - jalapeño gazpacho - hazelnut (7, 10, 14)	12
buffalo squid - nori ranch sauce - pickled celery (1, 2, 5, 9)	10
halloumi shawarma - baba ganoush - rosemary flatbread (2, 7, 9, 14)	10.5
loaded potato skins - oxtail ragù - herb crumb (1, 2, 7, 9, 14)	11
fish finger - katsu curry sauce - celeriac remoulade (2, 4, 5, 7, 9, 14)	9.5
gnocchi - chicken wings - parmesan (1, 2, 4, 7, 14)	13.5
stone bass - warm tartare - potato terrine - fennel & apple (5, 7, 9, 14)	18
confit duck leg - panang sauce - lennox chilli oil - cavolo nero (2, 3, 5, 9, 13, 14)	17
lamb belly - peas - smoked pancetta - goat's cheese (2, 9, 14)	16
pork tomahawk - green peppercorn - sauce diane (1, 9, 14)	24
aged rib eye 340g (1, 9, 14)	30
all our beef is dry-aged, cooked over fire and served with lennox red wine sauce	

sunday roast (1, 2, 4, 7, 9, 14)	35
treacle dry aged striploin	
mac and cheese - 'nduja- goat's cheese - sourdough crouton	
pigs in blankets - maple - mustard - miso	
oxtail ragù stuffed yorkies	
garlic duck fat roast potatoes	
bone marrow and charcuterie gravy	
barbecue root vegetables - fermented chilli honey - chicken skin	
crumble braised red cabbage	

fried baby spuds - roast garlic aioli (4, 9, 14)	5.5
heritage tomato - sherry - miso - onion (9, 13, 14)	8
hash brown - truffle emulsion - aged parmesan (2, 4, 7, 9, 14)	8.5
corn ribs - chilli & lime butter - feta (7, 14)	7.5
kohlrabi slaw - xo - crispy garlic - cashew nuts (2, 5, 9, 10, 14)	8

Whilst every effort is made to manage allergens, our dishes are prepared in the same kitchen and traces may be present.

1 celery 2 gluten 3 crustaceans 4 eggs 5 fish 6 lupin 7 dairy 8 molluscs 9 mustard 10 nuts 11 peanuts 12 sesame 13 soya 14 sulphites

Please speak to a member of staff if you have any questions about our dishes.

# LENNOX

## vegetarian sunday menu unapologetic, indulgent cooking

gordal olives (14)	5.5
house baked milk bread - garlic butter (2,7)	6.5
flame-grilled padrón peppers - tajín - lime (14)	7.5
burrata - jalapeño gazpacho - hazelnut (7,10,14)	12
buffalo cauliflower - nori ranch sauce - pickled celery (1,2,5,8,9)	10
halloumi shawarma - baba ganoush - rosemary flatbread (2,7,9,14)	10.5
agnolotti - smoked potato - sage (1,2,4,7,14)	14
linguine - wild garlic pesto - whipped ricotta - lemon (1,2,4,7,9,14)	13.5

vegetarian sunday roast (1,2,4,7,9,14)	26
flame grilled harissa cauliflower steak	
mac & cheese - goat's cheese - sourdough crouton	
hispi cabbage - cider - maple	
yorkies	
garlic roast potatoes	
chimichurri	
barbecued root vegetables - fermented chilli honey - mustard	
crumb	
braised red cabbage	

fried baby spuds - roast garlic aioli (4,9,14)	5.5
heritage tomato - sherry - miso - onion (9,13,14)	8
hash brown - truffle emulsion - aged parmesan (2,4,7,9,14)	8.5
corn ribs - chilli & lime butter - feta (7,14)	7.5
kohlrabi slaw - xo - crispy garlic - cashew nuts (2,5,9,10,14)	8
hazelnut tiramisu - praline - coffee - dulce de leche (for two) (2,4,7,10,14)	14
british cheese - rye cracker - spiced pear chutney - frozen grapes (2,7,14)	12
affogato - vanilla ice cream - espresso add booze? (7,14)	7
lemon tart - candied rosemary - red wine sorbet (2,4,7,14)	9.5
pavlova - strawberry - lemon curd - evoo - vanilla cremeux (4,7,14)	9

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