

# LENNOX

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  |
| oysters (two) (2, 4, 7, 8, 9, 14)   | 9    |
| crisp - chorizo - tapenade - lemon  |      |
| pickled - avocado - grapefruit - dill   |      |
| <br>  |      |
| mussels - sourdough - katsu curry - kaffir lime (2, 7, 8, 14)                         | 11.5 |
| burrata - jalapeño gazpacho - hazelnut (7, 10, 14)                                    | 13.5 |
| buffalo squid - nori ranch sauce - pickled celery (1, 2, 5, 9)                        | 11.5 |
| aged beef tartare - burger sauce - parmesan - game chips (1, 2, 4, 7, 9, 14)          | 13   |
| potato terrine - black garlic - yolk jam - cacio e pepe espuma (4, 7, 9, 14)          | 10   |
| loaded potato skins - oxtail ragù - herb crumb (1, 2, 7, 9, 14)                       | 11   |
| fish finger - warm tartare - gribiche (2, 4, 5, 7, 9, 14)                             | 10.5 |
| smoked bacon belly - gochujang - 'cheese on toast' - celeriac (2, 7, 9, 14)           | 12   |
| <br>  |      |
| agnolotti - wild mushroom - rabbit leg ragù (1, 2, 4, 7, 14)                          | 15   |
| gnocchi - chicken wings - parmesan (1, 2, 4, 7, 14)                                   | 13.5 |
| linguine - trapanese pesto - whipped ricotta - lemon (1, 2, 4, 7, 9, 14)              | 13   |
| <br>  |      |
| flame grilled mackerel - 'nduja - burnt tomato (5, 7, 9, 14)                          | 17   |
| confit duck leg - panang sauce - lennox chilli oil - cavolo nero (2, 3, 5, 9, 13, 14) | 18   |
| lamb belly - peas - smoked pancetta - goat's cheese (2, 9, 14)                        | 17   |
| stone bass - shellfish sauce - fennel - pickled rhubarb (3, 5, 7, 8, 9, 14)           | 19   |
| pork tomahawk - green peppercorn - sauce diane (1, 9, 14)                             | 27   |
| black pollock kiev - caesar salad - burnt lemon (1, 2, 3, 5, 7, 8, 14)                | 19   |
| flat iron (225g) - café de paris butter - king prawn                                  | 26   |
| <br>  |      |
| côte de bouef 800g (1, 9, 14)   | 75   |
| porterhouse per 100g (1, 9, 14)   | 8    |
| chateaubriand 500g (1, 9, 14)   | 70   |
| all our beef is dry-aged, cooked over fire and served with red wine sauce             |      |
| <br>  |      |
| fried baby spuds - salt & vinegar - roast garlic aioli (4, 9, 14)                     | 6.5  |
| heritage tomato - sherry - miso - onion (9, 13, 14)                                   | 8    |
| hash brown - truffle emulsion - aged parmesan (2, 4, 7, 9, 14)                        | 8    |
| corn ribs - chilli & lime butter - chorizo (4, 7, 9, 14)                              | 8.5  |
| broccoli - blue cheese royal - candied walnut (4, 7, 10, 14)                          | 8.5  |

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

## unapologetic, indulgent cooking vegetarian menu

|   |      |
|---|------|
| gordal olives (14)  | 5.5  |
| house-baked milk bread - garlic butter (2,7)                                | 6.5  |
| flame-grilled padrón peppers - tajín - lime (14)                            | 7.5  |
| <br>  |      |
| burrata - jalapeño gazpacho - hazelnut (7,10,14)                            | 12   |
| buffalo cauliflower - nori ranch sauce - pickled celery (1,2,8,5,9)         | 10   |
| potato terrine - black garlic - yolk jam - cacio e pepe espuma (4,7,9,14)   | 10   |
| agnolotti - wild mushroom - parmesan (1,2,4,7,14)                           | 15   |
| linguine - wild garlic pesto - whipped ricotta - lemon (1,2,4,7,9,14)       | 13.5 |
| harissa cauliflower - panang sauce - lennox chilli oil                      | 14   |
| <br>  |      |
| 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  |
| <br>  |      |
| hazelnut tiramisu - praline - coffee - dulce leche (for two) (2,4,7,10,14)  | 14   |
| british cheese - rye cracker - spiced pear chutney - frozen grapes (2,7,14) | 12   |
| affogatto - 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 cremaux (4,7,14)         | 9    |

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# LENNOX

unapologetic, indulgent cooking  
vegan menu

|  |     |
|--|-----|
| gordal olives (14)   | 5.5 |
| sourdough - evoo (2)                                       | 6.5 |
| flame-grilled padrón peppers - tajín - lime (14)           | 7.5 |
| green tomato - jalapeño gazpacho - hazelnut (10,14)        | 12  |
| harissa cauliflower - burnt tomato - pickled celery (2,14) | 14  |
| broccoli - katsu curry sauce - lime leaf (9,12,14)         |     |
| fried baby spuds - confit garlic (9,14)                    | 5.5 |
| heritage tomato - sherry - miso - onion (9,13,14)          | 8   |
| corn ribs - chilli & lime (14)                             | 7.5 |

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