

# 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
devils on horseback - liver parfit - maple (2, 4, 7, 9, 14)	7.5
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
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
agnolotti - wild mushroom - rabbit leg ragù (1, 2, 4, 7, 14)	15
gnocchi - chicken wings - parmesan (1, 2, 4, 7, 14)	13.5
linguine - clams - chilli - garlic - lemon (2, 4, 8, 14)	14.5
gnocchetti - pistachio pesto - stracciatella (2, 4, 7, 10, 14)	14
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
flat iron (225g) - café de paris butter - king prawn	26
cote de boeuf 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	
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
pea salad - ewes curd - mint - radish (7, 9)	7.5

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
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
gnocchetti - pistachio pesto - stracciatella (2,4,7,10,14)	14
harissa cauliflower - panang sauce - lennox chilli oil	14
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
pea salad - ewes curd - mint - radish (7,9)	7.5

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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)	12
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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## unapologetic, indulgent cooking desserts

hazelnut tiramisu - praline - coffee - dulce leche (for two) (2, 4, 7, 10, 14)	14.5
british cheese - rye cracker - spiced pear chutney - frozen grapes (2, 7, 14)	12
affogatto - vanilla ice cream - espresso add booze? (7, 14)	7
smoked banana - custard tart - rum & raisin - candied pecan (2, 4, 7, 14)	9.5
chocolate delice - evoo ice cream - orange compote (2, 4, 7, 10, 14)	9.5

## after dinner cocktails

last call	13
rum - espresso - crème de cacao blanc - crème de menthe - chocolate	
highland old fashioned	14
highland park 12 - bitters - honey - smoked malton sea salt	
glasgow manhattan	12
bourbon - irn-bru - vermouth - bitters	

## liqueurs

baileys	6.5	disaronno	4.5
cointreau	5.5	luxardo limoncello	4.5
chambord	5		

## tea & coffee

flat white	3.5	english breakfast tea	3.2
cappuccino	3.5	peppermint tea	3.2
latte	3.5	chamomile tea	3.2
macchiato	3.1	earl grey tea	3.2
espresso	2.8	cranberry & apple	3.2
double espresso	3	green tea	3.2

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