

LENNOX

unapologetic, indulgent cooking

gordal olives (14)	5.5
scotch egg - black pudding - quail egg - brown sauce (2, 4, 7, 9, 10, 14)	8
house baked milk bread - garlic butter (2, 4, 7, 14)	6.5
flame-grilled padrón peppers - tajín - lime (14)	7.5
prawn & lobster toast - la-yu emulsion - sesame (1, 2, 3, 4, 5, 9, 12, 13, 14)	9.5
burrata - jalapeño gazpacho - hazelnut (7, 10, 14)	13.5
buffalo squid - nori ranch sauce - pickled celery (1, 2, 4, 5, 7, 8, 9, 14)	11.5
aged beef tartare - burger sauce - parmesan - shoestring fries (1, 2, 4, 7, 9, 14)	13
‘ultimate chip’ - pickled onion - yolk jam - smoked engevita (4, 7, 9, 13, 14)	10
cured trout - barbecued beetroot - pickled grape - smoked almond ajoblanco (1, 5, 7, 10, 14)	13.5
fish finger - katsu curry - pomegranate - lime (2, 4, 5, 7, 9, 12, 13, 14)	10.5
bbq king prawns - gochujang - harissa butter - sourdough (2, 3, 7, 12, 13, 14)	16
gnocchi - chicken wings - cacio e pepe - black garlic (2, 5, 7, 13, 14)	13.5
black cod - xo sauce - charred pak choi - crispy garlic (1, 2, 3, 5, 7, 8, 9, 10, 13, 14)	22
gnocchetti - wild mushroom - stracciatella - truffle - hazelnut pesto (2, 4, 7, 10, 14)	15
flat iron (225g) - café de paris butter - king prawn (1, 2, 3, 5, 7, 9, 14)	26
wasabi mackerel - kombu dashi - mooli - pickled shimeji (1, 5, 9, 12, 13, 14)	18
lamb belly - satay sauce - cucumber - burnt aubergine (2, 7, 9, 11, 12, 13, 14)	17
pappardelle - crab - chilli - lemon pangrattato - tomato (2, 3, 4, 7, 14)	16
pork tomahawk - green peppercorn - sauce diane (1, 7, 9, 14)	27
confit duck leg- panang sauce - lennox chilli oil - cavolo nero (1, 2, 3, 5, 9, 12, 13, 14)	22
bbq monkfish tail (on the bone) - mojo verde & rojo - charred sweetcorn - tortilla (2, 5, 7, 9, 10, 14)	45
tomahawk 100g (1, 9, 14)	8
porterhouse per 100g (1, 9, 14)	8
all our beef is dry-aged in house, cooked over fire, and served with red wine sauce.	
triple-fried chips - duck fat - nori salt - kelp mayo (4, 9, 14)	7.5
corn ribs - hot honey - lime (7, 14)	8.5
caesar salad - parmesan - brioche - anchovies (2, 4, 5, 7, 9, 14)	7.5
charred hispi cabbage - orange miso caramel - edamame (13, 14)	9

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, 4, 7, 14)	6.5
flame-grilled padrón peppers - tajín - lime (14)	7.5
burrata - jalapeño gazpacho - hazelnut (7, 10, 14)	13.5
buffalo cauliflower - nori ranch sauce - pickled celery (1, 2, 4, 7, 9, 14)	11.5
‘ultimate chip’ - pickled onion - yolk jam - smoked engevita (4, 7, 9, 13, 14)	10
gnocchetti - wild mushroom - stracciatella - truffle - hazelnut pesto (2, 4, 7, 10, 14)	15
cauliflower steak - satay sauce - cucumber - burnt aubergine (2, 4, 7, 9, 11, 12, 13, 14)	14
pappardelle - cherry tomato - chilli - garlic - lemon (2, 4, 7, 14)	12.5
chips- nori salt- kelp mayo (4, 9, 14)	8.5
corn ribs - hot honey - lime (7, 14)	8.5
caesar salad - parmesan - brioche (2, 4, 7, 9, 14)	7.5
charred hispi cabbage - orange miso caramel - edamame (13, 14)	9

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unapologetic, indulgent cooking
vegan menu

gordal olives (14)	5.5
sourdough - evoo (2, 14)	5
flame-grilled padrón peppers - tajín - lime (14)	6.5
burnt tomatoes - jalapeño gazpacho - hazelnut (10, 13, 14)	10
harissa cauliflower - satay sauce - cucumber - burnt aubergine (1, 2, 9, 12, 13)	14
charred broccoli - katsu curry - pomegranate- lime (12, 13, 14)	12
corn ribs - chilli & lime (14)	7.5
chips - nori salt (9, 14)	7
charred hispi cabbage - orange miso caramel - edamame (13, 14)	9

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collection menu - ten sharing plates - 45pp

the lennox collection is a curated menu of our favourite dishes, designed to be enjoyed sharing style for the whole table.

scotch egg - black pudding - quail egg - brown sauce (2, 4, 7, 9, 10, 14)

house baked milk bread - garlic butter (2, 4, 7, 14)

prawn & lobster toast - la-yu emulsion - sesame (1, 2, 3, 4, 5, 9, 12, 13, 14)

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aged beef tartare - burger sauce - parmesan - shoestring fries (1, 2, 4, 7, 9, 14)

fish finger - katsu curry - pomegranate - lime (2, 4, 5, 7, 9, 12, 13, 14)

‘ultimate chip’ - pickled onion - yolk jam - smoked engevita (4, 7, 9, 13, 14)

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add wave of pasta £10 pp

gnocchetti - wild mushroom - stracciatella - truffle - hazelnut pesto (2, 4, 7, 10, 14)

gnocchi - chicken wings - cacio e pepe - black garlic (2, 5, 7, 13, 14)

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confit duck leg - panang sauce - lennox chilli oil - cavolo nero (1, 2, 3, 5, 9, 12, 13, 14)

black cod - xo sauce - charred pak choi - crispy garlic (1, 2, 3, 5, 7, 8, 9, 10, 13, 14)

corn ribs - hot honey - lime (7, 14)

caesar salad - parmesan - brioche - anchovies (2, 4, 5, 7, 9, 14)

cocktail flight - 30pp

rhubarb & custard

gin - ginger - prosecco - salted rhubarb - custard

cold press

vodka - calvados - lillet blanc - cloudy apple

last call

rum - espresso - crème de cacao blanc - crème de menthe - chocolate

add
another

12

11

12

the lennox collection is served for the whole table. a vegetarian collection is available.
due to the sharing nature of the experience, all guests at the table must dine from the same collection menu.

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hazelnut tiramisu - praline - coffee - dulce leche (for two) (2, 4, 7, 10, 13, 14)	14.5
sticky toffee loaf - tunworth - truffle honey - quince - apple (2, 4, 7, 10, 14)	9.5
affogatto - vanilla ice cream - espresso add booze? (7, 14)	7
mille-feuille - lemon curd - white chocolate cremeux - cherry (2, 4, 7, 14)	10
chocolate délice - evoo ice cream - orange compote (2, 4, 7, 10, 13, 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 maldon 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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