

## GOLD APPETISERS

<b>OLIVES</b>	<b>4.5</b>
Mixed Mediterranean olives, marinated with herbs and olive oil	
(v) (vegan)	
<b>BURRATA</b>	<b>9</b>
Burrata cheese served with heritage tomatoes, drizzled with olive oil and salmorejo	
(v) (d) (g)	
<b>HUMMUS</b>	<b>7</b>
Chickpea purée and tahini, drizzled with olive oil and mild seasoning. Topped with padron peppers	
(v) (vegan) (s)	
<b>TUNA TARTARE</b>	<b>12</b>
Sesame oil, soya sauce, rice cracker and wasabi mayo	
(s)	
<b>ARTICHOKE &amp; GREENS</b>	<b>9</b>
Artichoke hearts, asparagus, avocado, edamame, feta cheese and parmesan, sugar snap	
(v) (d)	
<b>AUBERGINE</b>	<b>9</b>
Roasted aubergine glazed with date syrup, yogurt, roasted pine nuts, candied cherry tomatoes, piquillo pepper purée	
(v) (n)	
<b>BEEF TARTARE</b>	<b>13</b>
Finely chopped raw fillet of scotch beef with cornichons, capers and shallots. Served with egg yolk and buckwheat crisp bread	
(g)	

## HOT APPETISERS

<b>GRILLED HALLOUMI</b>	<b>8</b>
Chargrilled halloumi topped with sweet fig jam	
(v) (d)	
<b>TRUFFLE CROQUETTES</b>	<b>9</b>
Truffle, mushroom, onion and béchamel sauce, coated in a crispy bread crumb roll	
(v) (g) (d)	
<b>CALAMARI</b>	<b>11</b>
Fresh and soft squid fried in light breadcrumbs served with homemade sriracha mayo	
(g) (d)	
<b>LAMB TACOS</b>	<b>9</b>
Shredded lamb placed in three mini tacos with baby gem lettuce, barbecue sauce and sriracha mayo	
(g) (d)	
<b>CHICKEN WINGS</b>	<b>9</b>
Chargrilled and boneless glazed in a sweet chilli sauce topped with spring onions and sesame seeds	
(s) (d) (g)	
<b>GRILLED OCTOPUS</b>	<b>13</b>
Josper chargrilled octopus served with smoked aubergine	
<b>SCALLOPS</b>	<b>13</b>
Peas with salsa verde and smoked avocado with edamame, Cremant De Loire Foam	
<b>DYNAMITE PRAWNS</b>	<b>12</b>
Lightly battered crispy fried prawns coated with our vibrant homemade spicy sauce	
(g) (d)	

## FROM THE JOSPER

<b>BEEF BURGER</b>	<b>18</b>
Homemade steak burger, topped with melted cheese, caramelised onions, tomatoes, lettuce and sriracha mayo	
(d) (g)	
<b>SIRLOIN STEAK 330g</b>	<b>30</b>
A juicy 28 day dry aged sirloin of beef, cooked in our Josper oven to your preference. Served with triple cooked chips	
(d)	
<b>RIB-EYE STEAK 330g</b>	<b>33</b>
A juicy 28 day dry aged rib-eye of beef, cooked in our Josper oven to your preference. Served with triple cooked chips	
(d)	
<b>FILLET STEAK 250g</b>	<b>35</b>
28 day dry aged fillet of beef, our most tender cut. Cooked in our Josper oven to your preference. Served with triple cooked chips	
(d)	
<b>SAUCES FOR YOUR STEAK</b>	
Choose from: Peppercorn - Chimichurri - Red Wine	

## FROM THE SEA

<b>SALMON</b>	<b>23</b>
Lemon olive oil, roasted pine nuts, baby capers, chicory, green olive, white raisins, cauliflower purée	
(d)	
<b>SEA BASS</b>	<b>22</b>
Sea Bass fillet with confit fennel, beurre blanc sauce, clams and mussels, seaweed and green oil	
(d)	
<b>MONKFISH</b>	<b>27</b>
Cubes of monkfish marinated in a special blend of herbs, mixed peppers and onions	
(d)	
<b>SEAFOOD LINGUINE</b>	<b>21</b>
Linguine pasta with a rich tomato sauce mixed seafood	
(d)	
<b>CAULIFLOWER STEAK</b>	<b>19</b>
Beetroot hummus, truffle and chimichurri. Served with chips	
(v) (vegan)	

## MAIN CREATIONS

<b>CHICKEN SHISH</b>	<b>19</b>
Marinated chunky pieces of chicken, cooked to perfection over hot charcoal. Placed on a thin plank of thin bread. Served with a side of rice	
(g) (d)	
<b>MIXED SHISH</b>	<b>23</b>
Marinated chunky pieces of half chicken and half lamb, cooked to perfection over hot charcoal. Placed on a thin plank of thin bread. Served with a side of rice	
(g) (d)	
<b>LAMB SARMA</b>	<b>21</b>
Adana kofte wrapped in a thin bread. Served on a bed of smoked aubergine and miso yoghurt. Topped with a rich tomato sauce	
(g) (d)	
<b>MIXED GRILL</b>	<b>27</b>
The best selection of perfectly grilled charcoal meats from; chicken shish, lamb shish, adana kofte and a lamb chop. Placed on a thin plank of thin bread. Served with a side of rice	
(g) (d)	
<b>DUCK BREAST</b>	<b>25</b>
Duck breast with orange, cherry purée, blackberry, honey caramelised shallot with balsamic vinegar, confit duck leg croquettes and beetroot	
<b>LAMB SHOULDER</b>	<b>23</b>
Slow cooked lamb shoulder, roast baby onions, baby potatoes, baby mushrooms, beetroot and apricot purée with yogurt and pistachio	
(d) (n)	
<b>CHICKEN MUSHROOM TAGLIATELLE</b>	<b>18</b>
Ribbon style pasta cooked in a creamy white sauce with chicken and mushroom	
(g) (d)	

## SIDES

<b>BLACK TRUFFLE CHEESY CHIPS</b>	<b>8</b>	<b>TRIPLE COOKED CHIPS</b>	<b>5</b>
(v) (d)		(v) (vegan)	
<b>TENDERSTEM BROCCOLI</b>	<b>6</b>	<b>CREAMY MASHED POTATO</b>	<b>5</b>
(v) (d)		(v) (d)	
<b>SEASONAL SALAD</b>	<b>6</b>	<b>PADRON PEPPERS</b>	<b>6</b>
(v) (vegan)		(v) (vegan)	
<b>MAC 'N' CHEESE</b>	<b>6</b>		
(v) (g) (d)			

# Sunday Roast

**SERVED FROM 12pm until 4pm**

**Choose from  
Beef, Lamb or Chicken**

## FROM THE GROUND

<b>GREEN RISOTTO</b>	<b>16</b>	<b>VEGAN BURGER</b>	<b>17</b>
Green risotto with asparagus, broad beans, artichoke hearts, parmesan		A homemade juicy vegan burger. Served with chips	
(v) (d)		(v) (vegan)	



LAVVIN

GRILL - BAR - GARDEN