

# Fifteen London Sample Menu

## Nibbles

Dressed olives £4

Sourdough, rye loaf & crackers, whipped butter £4

Short rib & rose harissa croquettes £5

Colchester oyster, cucumber & gin granita, dill £3.5 each

## Starters

Goat's curd, salt baked beetroot, candied Chioggia, blood orange £8

Burrata, Tropea onion, smoked almonds, olive dressing £9

Fried potato gnocchi, jerusalem artichokes, Stichelton, sage £9

Chicken-liver paté, apple chilli jelly, candied pecans, chicken fat toast £9

East London gin cured trout, rhubarb, fennel, hazelnut £10

Roast clams, 'nduja, smoked chilli, sourdough toast, garlic mayo £13

## Main courses

Ravioli, ricotta, cime di rapa, black olives, pinenuts £16

Cornish gurnard, bouillabaisse sauce, fennel & crab £20

Roast cod, crispy pork cheek, cabbage & mustard £23

Tamworth pork chop, coco beans, green sauce £23

6 hrs Braised ox cheek, roast celeriac purée, pickles, lovage crumb £25

8 oz Bavette, Roscoff onion, three cornered leek, trencher £18

14 oz Rib - eye steak, truffle butter £40

## Sides

Smoked mash, crispy shallots £4

Baby gem, yoghurt, mint, pickle £4

Hispi cabbage, fermented chilli dressing £4

Purple sprouting broccoli, almonds, burnt butter £5

### **Desserts**

Seville orange upside down cake, pecan, stem ginger ice cream, whiskey butterscotch £7.5

Pistachio & polenta sponge, chocolate sorbet, blood orange £7.5

Apple & hazelnut millefeuille, hazelnut crunch, apple brandy ice cream £7.5

Citrus pavlova, coconut & lime cream, calamansi sorbet £7.5

Chilled rice pudding, rhubarb, caramelised white chocolate, puffed rice £7

Selection of British cheese, cranberry chutney, cracker £12