

# LARK

Menu of small plates crafted for a unique dining experience,  
Recommended to choose 4-5 plates per person

## Aperitifs

House Negroni (Moatwood Gin, Vault Bitter, Red Vermouth)	£12
Rhubarb Aperol Spritz (Aperol, Sparkling Wine, Rhubarb Liqueur)	£12
Drivers G&T (0% Home Infused Syrup, Tonic, Aromatic Bitters)	£6.5

## Nibbles

Wooster's Wild Sourdough, Bungay Butter	£6
Parmesan Fougasse	£8
Don Bocarte Finest Cantabrian Anchovies & Tomato Montadito	£10
King Forest Cep Arancini, Parmesan	£7
Egg Mimosa	£6
Smoked Cod's Roe Dip	£6
Arturo Sanchez Coppa	£10

## Small Plates

Cured Suffolk Bass, Horseradish, Kohlrabi, Tartar Sauce	£13
Caesar Salad, Cantabrian Anchovies	£10
Heritage Carrots, Muhammara, Walnuts, Pomegranate	£12
Cod Cheek Tempura, Chilli Jam	£15
Galician Blond Beef Fillet Tartare, Hash Brown, Jalapeño, Sour Cream	£18
Lamb Sweetbread, Café de Paris Butter	£20
Sopressini Cacio e Pepe, English Autumn Truffle	£28
Hake, King Forest Cep, Peppercorn Sauce, Sea Herbs	£24
Spatchcock Quail, Black Bean Puree, Padron Peppers	£25
Iberico Pork Presa, Hummus, Baba Ghanaoush, Aubergine Dressing	£25

Chips	£6
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Some of our dishes may contain allergens, please ask us for advice. No service charge is added to your bill, tips are left at your own discretion, 100% of this is shared between employees of Lark.