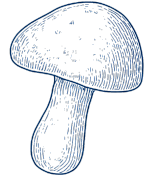


LARK

Three Years of Lark, Staff's Favourites Menu

To celebrate our third anniversary, we're serving the dishes our team loves the most. A menu to share, available for one month only. £50 per person

Parmesan Fougasse
Cod's Roe Dip
Rabbit Croquettes
Arturo Sanchez Coppa



Cured Monkfish, Blood Orange Dressing
Monkfish Tempura, Fish Soup



El Capricho Ox Pie
Beef Fillet Tartare Hash Brown

Passion Fruit & White Chocolate Trifle
Canelé



We recommend the following wines to accompany the set menu

Champagne Billecart-Salmon, Réserve, Brut, France, NV, 12%, (37.5 cl)

£47

Elegant and fresh, crisp green apple and brioche. Perfect complement to our nibbles.

Niepoort "Lagar de Baxio", Baga, Bairrada, 2021, 12%

£56

Delicate and complex, bright cherry, wild herbs and subtle earthy notes. Complement the richness of the main dishes and its elegant tannins create harmony with peppercorn and truffle in the sopressini.

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.