

LARK

Festive Lark's Kitchen Selection to share
£80 per person

Sourdough Flatbread, Baba Ganoush
Wild Mushroom & Truffle Arancini
Pickled Mackerel, Beetroot & Fennel
Smoked Cod's Roe Dip
El Capricho Cured Meats

Hand Dived Scallop Crudo, Citrus dressing
(Umai caviar £5 per person supplement)

Sopressini Cacio e Pepe, Chestnuts, Black Winter Truffle

Shepherdess Kitt's Hogget Rack,
Crispy Shoulder Croquette ,
Black Beans Stew & Cime di Rapa

Passion Fruit Posset, Pistachio Granola, Yuzu Sorbet
Tosier Chocolate Mousse, Coconut
Canelé

We recommend the following wines to accompany the set menu

Champagne Billecart-Salmon, Réserve, Brut, France, NV, 12%, (37.5 cl) **£46**
Elegant and fresh, crisp green apple and brioche. Perfect complement to our nibbles.

Saint Georges – Saint Emilion, Bordeaux, France, 2022 , 14.5% **£55**
Bright cherry, floral aromas and subtle earthy notes. Complement the richness of main dishes and it's elegant tannis 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.