

# LILIAN

## TO START

Market oyster	6ea
Raw market fish, pickled melon, shiso & lime	29
Woodfired bread	12
ADD +	
Marinated olives	9
Anchovy & caramelised onion butter	13
Burrata	18
Pickled mussels, chilli & aioli	16
Chicken liver parfait	16
Beef tartare, chicken fat, horseradish & red leicester	26

## SMALLER

Baby cos, ranch, parmesan crumb & lemon	18
Heirloom tomato, stracciatella, pickled shallots & oregano	24
Crispy courgette flowers, ricotta & crayfish mayo	26
Woodfired eggplant, macadamia & agrodolce	25
Lamb Ribs, black garlic & pistachio	26
Clams, nduja, preserved lemon & leeks	28

Our menu is designed to be shared. Food is sent from the kitchen as it's ready. For dietary requirements please ask your waiter.

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## BIGGER

Woodfired octopus, chard, polenta & fermented chilli	36
Market fish, vadouvan butter duck fat potato	38
Duck breast, pickled radicchio & parsnip *	40
Dry aged t-bone steak & roast bone sauce *	12 per 100g

\* Please allow at least 40 minutes

## WOODFIRED PIZZA

Tomato, mozzarella & basil	29
Watercress, ricotta, lemon & basil	32
Courgette, lemon cream, pine nuts, ricotta & basil	34
Pork and fennel sausage, mozzarella, green chilli, onion & oregano	34
Chorizo, mozzarella, fermented chilli cream, pickled onions & oregano	34
Prosciutto, grapes, parmesan & thyme	34
Ortiz anchovy, tomato, parmesan, stracciatella and basil	34

## TO FINISH

Tiramisu	15
Crème Brûlée, fig leaf granita & berries	15
Dark chocolate mousse, hazelnut, honeycomb & vermouth	15

**MONDAY 6PM – LATE**  
**TUESDAY - SATURDAY 5PM- LATE**