

THE
SELKIRK
 SW17

Dinner

STARTERS

Hummus, dukka	5
Chargrilled squid, cherry tomatoes, chermoula & lemon.....	7.5
Chicken wings, green harissa.....	6.5/12
Pico de Gallo, guacamole, tortilla chips.....	5
Little lamb shish, garlic cream, sesame.....	6.5/12
'Nduja croquettes, aioli.....	6

DRINKS

Before	
Campari, Blood Orange.....	6
Aged Negroni.....	7
After	
Aged Manhattan.....	7.5
Espresso Martini.....	8
Smoked Whiskey Sour.....	7.5

MAINS

All dishes are grilled over English charcoal.

Charred cauliflower, tahini, pomegranate.....	6/9
Cod, pine nuts, parsley.....	14
Spring chicken, rose harissa, preserved lemons.....	12
Pork & chorizo burger, pickled fennel, crispy belly.....	11.5
Cumin lamb leg, z'atar, flatbread.....	13.5
Beef short rib, chipotle glaze.....	15
Bavette steak, chimichurri.....	14
Confit duck leg, calçot onion, romesco.....	12
Rib eye, chimichurri	20

All served with house salad & hand cut chips

SIDES

Jerusalem artichokes, lemon, garlic, parsley.....	4
Roasted delicata pumpkin, yoghurt, coriander.....	4
Grilled purple broccoli, almonds, chilli.....	4
Grilled scallion onions.....	3
Hand cut chips.....	3

PUDDINGS

Raspberry parfait.....	5.5
Little chocolate pot, ginger biscuit.....	6
Rhubarb, ruby grapefruit crumble, ice cream.....	6
Lemon treacle, creme fraiche.....	5.5
Scoop of Ice Cream.....	1.5