

THE AMICABLE SOCIETY OF

L A Z Y B A L L E R I N A S

Our menus celebrate high quality, seasonal ingredients that are simply prepared and beautifully presented. Our love affair with great wines means that everything on our menu can be expertly matched to the bottle of your choosing, so please ask one of our team for 'perfect pairing' advice.

All prices are inclusive of VAT. An optional 12.5% service charge will be added to your bill.

All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy, intolerance or dietary requirement please let us know before ordering. Full allergen information is available upon request from a member of our team.

B A R S N A C K S

Nocellara olives

3.50

Gordal olives

oregano & olive oil

3.50

Smoked almonds

3.50

Spicy corn kernals

2.50

Truffle popcorn

3.00

Grissini

spicy whipped Pecorino (Gluten free grissini also available)

3.50

Carta di Musica

green olive tapenade & romesco sauce

4.50

Bread board

whipped butter, smoked salt

4.00

S M A L L P L A T E S

Enjoy 3 small plates to consist of 2 meat
or fish & 1 vegetarian plate for £20.00

Chargrilled Wye Valley asparagus

whipped ricotta (v)

5.50

Tomato bruschetta

basil, olive oil (v)

4.50

Shaved fennel & courgette

lemon, mint & chilli (v)

5.50

Goats cheese pannacotta

roasted peach, sugared walnuts & raspberry
puree (v)

6.00

Octopus

sweet potato mash & smoked paprika

8.50

Hand-picked crab

herb mayonnaise, melba toast

9.00

Potted shrimp

toasted sourdough

9.50

Seared soy marinated tuna

pickled radish, melon, cucumber gel &
avrug caviar

10.00

Carlingford oysters

mignonette sauce

3.50 each

Catalan chorizo

braised in apple cider & honey

6.50

Pulled pork & apple croquettes

chargrilled sweetcorn & corn puree

7.00

Aged flat iron steak

watercress salsa verde

10.50

Lazy mess

Chantilly cream, rosemary meringue, City of
London Gin infused summer berries

6.50

Dark chocolate parfait

caramelised orange

6.00

C H E E S E

A N D

C H A R C U T E R I E

All cheese & charcuterie is served with Millers biscuits, quince
or cornichons.

C H E E S E

All cheese served in 40g portions.

Quickes Traditional Vintage Cheddar

UK

4.50

Cooleeney Farm Soft Irish Cheese

UK

4.00

Vintage Lincolnshire Poacher

UK

4.00

Cured Manchego DOP

Spain

4.50

Monte Enebro Goats Cheese

Spain

5.50

Le Fin Normand Camembert

France

4.00

Roquefort Societe

France

4.50

Build your own board and save 10% on the combined price by choosing between 3 and 6 items from the cheese and charcuterie section. Please ask one of our knowledgeable team for wine pairing advice

C H A R C U T E R I E

All charcuterie served in 30g portions.

Lamb Prosciutto

Italy

5.00

Iberico Bellota Chorizo

Spain

5.00

Salsiccia Sarda

Italy

5.00

Manzo Tirolese, beef

Italy

5.00

Salsiccia Cinghiale, pork & wild boar

Italy

5.00

Bellota Iberica Morcilla

Spain

4.50

Air-dried Duck Breast

Somerset Charcuterie, UK

5.50

Venison Salami

UK

5.50

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