

To Share

Smoked almonds | £4

Homemade sourdough with Longman's butter or olive oil | £4

Starters

Jerusalem artichoke soup with sourdough | £7.50

Wild Mushrooms on toast | £8.00

Burrata with beetroot mousse and dehydrated beetroot | £10

Chicken terrine, quail's egg, Parmesan wafer and tarragon aioli | £10

Superfood salad with curly kale, edamame beans, quinoa, pomegranate, fennel, tomatoes, red cabbage, toasted seeds and Jerusalem artichoke crisp £7.50 | £14

Chicken Caesar, bacon, shaved Parmesan and romaine lettuce £7.50 | £14

Mains

Pumpkin and goat's cheese tortellini, Parmesan, chestnut cream | £14

Courgette fritter, avocado and mixed leaf salad | £14

Deconstructed langoustine fish pie, martini veloute | £16

Crab cake, curly kale and crab veloute | £16

Calves' liver with mash potato, grilled chicory | £15.50

Speyside sirloin steak sandwich with horseradish cream and chips | £16

Sides | £5

Butter leaf salad | Curly kale | Chips with aioli

Private dining available in our Trafalgar room for up to 30 guests.

Please contact 020 7747 5836 or groupbooking@peytonandbyrne.co.uk

We understand that food allergies can present a serious concern for some of our customers. If you would like information on the allergen content of our foods, please contact the venue you're interested in, they'll be happy to assist