

# Layton's

## SMALL PLATES

<b>WILD MUSHROOM ARANCINI</b> Truffle mayo & crispy kale D-G-E	10
<b>SLOW-COOKED VENISON CHILLI, HOMEMADE NACHOS</b> Sour cream, coriander, chilli, spring onion D-E	10
<b>IBÉRICO HAM CROQUETTES</b> Saffron aioli D-G-E	12
<b>"YAKITORI" CHICKEN &amp; LEEK BAO BUN</b> Baby leek, carrot, mooli, yakitori sauce G-SE	9
<b>¼ FIVE-SPICE ROAST DUCK</b> Pancakes, hoisin sauce, spring onion & cucumber G-SE	14
<b>AROMATIC PORK BELLY WITH HONEY &amp; SESAME</b> Crunchy Asian salad SE-G	9
<b>SALT &amp; PEPPER SQUID</b> Soy caramel, yuzu mayonnaise, coriander salad G-D	11
<b>CORNISH WHITE CRAB</b> Toasted English muffin, celeriac remoulade & pickled apple D-S	14
<b>SALMON, TUNA &amp; SEA BASS SASHIMI</b> Pickled ginger, wasabi & soy G-F	14
<b>SAUTÉED KING PRAWNS</b> Roast courgette, ginger sauce D-G-E	12
<b>CRISPY MONKFISH TACOS</b> Raw slaw, mango salsa & house taco sauce D-G-E	14
<b>GYOZAS   PORK, VEGETABLE, CHICKEN OR PRAWN</b> Tonkatsu sauce, pickled ginger & spring onions SE-G-S	9

## CHILDREN'S MENU

<b>MARGHERITA PIZZA</b> G-D	10
<b>SPAGHETTI BOLOGNESE</b> Garlic bread G	10
<b>PORK SAUSAGES</b> Buttery mash & Yorkshire pudding G-D	10
<b>HOMEMADE FISH FINGERS</b> Fries & garden peas G-D	10

## MARCO'S SOURDOUGH PIZZAS

<b>MARCORITA</b> Buffalo mozzarella, vintage Parmesan, fresh basil & extra virgin olive oil G-D	14
<b>SPICY CALABRESE</b> Pepperoni, 'nduja, burrata, fresh red chillies, house hot honey G-D	17
<b>QUATTRO FORMAGGI</b> Buffalo mozzarella, vintage Parmesan, Creekerne goat's cheese, Oxford Blue & wild rocket G-D	15
<b>DIAVOLA</b> Salami, mortadella, roast peppers, fresh green chillies, jalapeños & hot honey G-D	15
<b>FLORENTINA</b> Mascarpone, roast garlic, spinach, black Kalamata olives, Burford Brown egg, nutmeg & vintage Parmesan G-E-D	15
<b>FUNGHI</b> Béchamel sauce, portobello & chestnut mushrooms Gorgonzola, bacon lardons, slow-cooked onions G-D	16
<b>ROAST GARLIC &amp; PARSLEY BREAD</b> Add cheese G-D	10

## ALLERGENS

G	GLUTEN
D	DAIRY
E	EGG
N	NUTS
S	SHELLFISH
F	FISH
SE	SESAME

*Please inform  
a member of  
our team of  
any allergies  
or dietary  
requirements  
before  
ordering.*

## LAYTON'S CLASSICS

<b>DRY-AGED 12oz RUMP STEAK</b> Diane sauce, fries & watercress D	24
<b>RED WINE &amp; ROSEMARY BRAISED LAMB SHANK</b> Champ & roots D	23
<b>SLOW-COOKED OXTAIL RAGU</b> Red wine & rosemary, fresh tagliatelle, Parmesan & pangrattato G-D	18
<b>SHIN &amp; CHEEK OF BEEF BOURGUIGNON PIE</b> Buttery mash & greens G-D	18
<b>CRISPY CHICKEN KATSU</b> Sticky rice, katsu curry sauce, spring onion & coriander G-S	17
<b>FRESH PAPPARDELLE WITH ROAST COURGETTE &amp; RICOTTA</b> Broad beans, peas & mint G-D-E	16
<b>POTATO GNOCCHI PRIMAVERA</b> Feta & mint G-D-E	16

*See the blackboards for today's fresh fish & seafood*

## SIDES

<b>JAMIE'S SOURDOUGH</b> Marmite butter G	5
<b>GARDEN SALAD</b> Salsa verde	6
<b>TENDERSTEM BROCCOLI</b> Spinach chimichurri	6
<b>FRENCH FRIES</b> Saffron aioli E	6
<b>LAYTON'S DIRTY FRIES</b> G-D	8

## DESSERTS

*Please ask a member of the team for today's  
homemade desserts & ice creams*

Taking photos? Tag us @laytons.leckford.hutt