

LUNCH MENU

Bread Selection, Butter and Sea Salt

3

STARTERS

Butternut Squash Soup, Chervil and Stilton (V)

7

Burrata, French Beans and Hazelnut (V)

8

Scottish Salmon Tartare, Granny Smith and Radishes

9

Grilled Octopus, Tandoori and Escabèche

10

MAINS

Mixed Leaves, Puy Lentils and Tahini (V)

12

Steamed Cornish Plaice, Pickled Cucumber and Clam Sauce

18

Grass Fed Veal Loin, Charred Leeks and Girolle Mushroom

23

FROM THE GRILL

Scottish Salmon Steak

19

Orchard Farm Pork

19

32 Days Dry-Aged Rib Eye

24

Served with Crunchy Cos Lettuce and Sauce Béarnaise

SIDES

Baked Sweet Potato, Cumin and Coriander

4

Baby Spinach, Lemon and Blue Cheese

4

New Potatoes, Mint and Wholegrain Mustard

4

Avocado, Piquillo Peppers and Smoked Yoghurt

4.50

We cannot guarantee the absence of traces of nuts or other allergens.

Advise a member of staff if you have any dietary requirements.

A discretionary 12.5% service charge will be applied to your bill, all of which goes to the staff.

DESSERTS

Brown Butter Financier, Apricot and Almond

7

Banana, Pecan and Chocolate

7

GRANITE

Strawberry / Watermelon / Lemon / Honeydew Melon

4.25 each

MAGAZINE PRIX FIXE

Chilled Pea Soup, Mint and Yoghurt (V)

Salmon Ceviche, Avocado and Daikon

Grilled Lemon Chicken, Cucumber and Coriander

Roasted Aubergine, Pomegranate and Bulgur (V)

Sea Bass, Cauliflower and Almonds

Grilled Middle White Pork Belly, Tomato Relish and Celery

Strawberry, Vanilla and Pistachio

Lemon, White Peach and Meringue

2 Courses £17.50

3 Courses £21.50

The Magazine is available for large party bookings and private hire.

To make an enquiry for your unique celebration please contact:
events@magazine-restaurant.co.uk or call us on 0207 339 3064

K&K LONDON LTD.

CULTURE IN FOOD SINCE 1823

Find us on Facebook www.facebook.com/magazinerestaurant

Follow us on Twitter or Instagram @themagazineldn

Book online at www.magazine-restaurant.co.uk