

OLYMPIA

Lillie's

WINE BAR
& RESTAURANT

LONDON

Our menu of small plates celebrates the best of British ingredients, sourced from trusted growers, farmers and fishermen. Our careful sourcing allows the freshness and provenance of the produce to shine on every plate, every season.

APÉRITIF

TOMATO & BASIL MARTINI 13.5

Absolut Elyx, Lillet Blanc, Tomato Water, Basil

RATHFINNY ENGLISH SPARKLING 13.5

2019 Classic Cuvée Brut, Sussex, England

FREEZER MARTINI 13.25

Dirty or Dry

LAND

GRESSINGHAM DUCK GF 18

Duck breast, potato fondant, blackberry jus

NDUJA CROSTINI 16

*Cobble Lane Nduja crostini,
Kent beach honey, thyme*

SALT MARSH LAMB CUTLETS 21

Roast garlic, celeriac purée

WILD BOAR PASTA 19

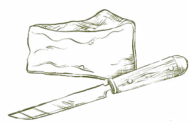
*Wild boar filled pasta, red wine jus, Emer
Gremolata*

BEEF TARTARE GF 19

Native breed beef tartare, quail egg, kettle chips

SUFFOLK HAM HOCK 18

Suffolk reared pork ham hock & white bean pot



FIELD & DAIRY

TUNWORTH CAMEMBERT TO SHARE V/GF 19

*Box-baked Tunworth Camembert,
garlic, honey, thyme*

BURRATA V/GF 19

*La Latteria's West London burrata,
mint & lemon*

HERITAGE TOMATOES V/GF 16

*Isle of Wight heritage tomatoes, whipped
goat's curd*

PADRÓN PEPPERS VE/GF 12

*Padrón peppers, citrus smoked
Maldon sea salt*

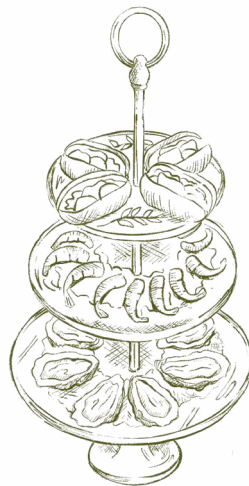
CROQUETTES V 13

Four cheese croquettes, English chilli chutney

MUSHROOM SCALLOPS 13

*King oyster mushroom scallops, plant based
cheese crisp, sun-blushed tomato purée*

SHARING



SEAFOOD TOWER 120

SERVES 3-4

*Mini native lobster rolls, smoked eel,
Devon crab salad, Maldon Essex oysters,
crevettes, beetroot cured Scottish salmon*

BRITISH CURED MEAT BOARD GF 19

Bresaola, coppa, fennel & garlic salami

ARTISAN CHEESEBOARD BY NEIL'S YARD 19

*Westcombe Cheddar, Tunworth,
Ragstone, Colston Bassett Stilton*

THE RAW BAR

MALDON ESSEX OYSTERS GF

CARLINGFORD OYSTERS GF
6 OYSTERS 29 / 12 OYSTERS 55

EXMOOR CAVIAR 30G GF 95

**RAW CORNISH MONKFISH &
RASPBERRIES GF 18**

SNACKS

GARDEN PICKLES VE/GF 6.5

COURGETTE & SAGE CHIPS VE 7

**GRILLED EMMER BREAD &
WHIPPED BUTTER V 6.5**



SEA

SCOTTISH SALMON GF 13

*Beetroot-cured salmon, Plymouth Gin, pickled
cucumber*

COD & HADDOCK CROQUETTES 13

Smoked haddock & cod, caper aioli

DEVON CRAB SALAD GF 17

*Devon crab salad, citrus dressing, served on
crisp endive leaf*

SMOKED EEL GF 15

*Smoked eel fillets, horseradish
& potato salad*

ORKNEY SCALLOPS 14

Seared scallop duo, garlic & herb butter

LOBSTER ROLLS 19

Mini native lobster rolls

V VEGETARIAN

V VEGETARIAN OPTION AVAILABLE

VE VEGAN

VE* VEGAN OPTION AVAILABLE

GF GLUTEN FREE

GF* GLUTEN FREE OPTION AVAILABLE

*SAMPLE MENU, SUBJECT TO CHANGE



SCAN TO VIEW CALORIES

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Adults need around 2000 kcal a day

125% discretionary service charge will be added to your bill

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