

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

GIN MARTINI 13.25

Plymouth Gin Martini. 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, Emmer
Gremolata*

BEEF TARTARE 19

*Native breed beef tartare, Clarence
court egg, crostini*

SUFFOLK HAM HOCK 18

Suffolk reared pork ham hock & white bean pot



FIELD & DAIRY

HERITAGE TOMATOES V/GF 16

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

TUNWORTH CAMEMBERT TO SHARE V 19

*Box-baked Tunworth Camembert, garlic, honey,
thyme, grilled emmer bread*

BURRATA V/GF 17

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

PADRÓN PEPPERS VE/GF 12

*Padrón peppers, citrus smoked
Maldon sea salt*

CROQUETTES V 13

Four cheese croquettes, English chilli chutney

MUSHROOM SCALLOPS VE/GF 13

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

THE RAW BAR



MALDON ESSEX OYSTERS GF

CARLINGFORD OYSTERS GF
6 OYSTERS 29 / 12 OYSTERS 55

EXMOOR CAVIAR 30G 95

**RAW SEABREAM &
RASPBERRIES GF 18**

SNACKS

PICKLED GARDEN VEGETABLES VE/GF 6.5

COURGETTE & SAGE CHIPS V/GF 7

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



SEA

ORKNEY SCALLOPS 14

Seared scallop duo, garlic & herb butter

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 leaves*

SMOKED EEL GF 15

*Smoked eel fillets, horseradish
& potato salad*

LOBSTER & PRAWN ROLLS 19

*Mini native lobster & tiger prawn rolls, Marie
rose*

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 NEAL'S YARD 19

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

V VEGETARIAN
VE VEGAN
GF GLUTEN FREE





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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