



TWO ONE FIVE

KITCHEN & DRINKS

215 BANBURY ROAD, SUMMERTOWN

Please scan to view our full wine
and drinks menu

“Ever-changing and evolving creations”

We only use the freshest market ingredients so our menu constantly changes to maximise freshness and seasonality

NEW YEAR'S EVE MENUS

£90 PER PERSON

Glass of bubbles on arrival

SNACKS

Crispy pig & burnt apple
Black Cow Cheddar custard creams, fig ketchup
Warm bread, potted coronation chicken

Cured Salmon, Buttermilk, cucumber, dill
Confit beetroot, goats curd, lovage, pumpkin seed
Roasted halibut, squash, chicken jus gras
Merryfield Duck, confit leg cake, blackcurrant

Jerusalem artichoke ice cream, rum and raisin
Dark chocolate delice, salted caramel, pear
Miso fudge

VEGETARIAN £90

Glass of bubbles on arrival

SNACKS

Butternut squash & burnt apple
Black Cow Cheddar custard creams, fig ketchup
Warm bread, malt and yeast butter

Caramelised cauliflower veloute, truffle, grana padano
Confit Beetroot, goats curd, lovage, pumpkin seed
Slow cooked duck egg, cep, bearnaise
Crisp dauphinoise, black garlic, charred kale

Jerusalem artichoke ice cream, rum and raisin
Dark chocolate delice, salted caramel, pear
Miso fudge

Vegetarian, pescatarian and gluten-free menus are also available

(V) Vegetarian **(P)** Pescatarian **(GF)** Gluten-free

Whilst we do all we can to accommodate food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen-free.
If you have a severe allergy or food intolerance, please speak to us before ordering.