

# TWO ONE FIVE

KITCHEN & DRINKS

215 BANBURY ROAD, SUMMERTOWN

*“Ever-changing and evolving creations”*

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

## **SAMPLE OPENING MENU - SERVING FROM 14<sup>TH</sup> APRIL**

**Wednesday to Saturday, 12pm – 2.30pm / 6.30pm – 11pm** (last orders 9.30pm)

**Sunday 12pm – 6pm** (last orders 4.30pm)

**2 courses £30 / 3 courses £35**

### KICK OFF WITH

Kir Royale, Lychee Mojito, Hendricks Martini, Amaretto Sour - £11.00 each

### TO START

Slow cooked duck egg, celeriac, hazelnut, truffle  
Gin cured salmon, fennel, dill, tonic and lemon purée  
Quail, confit leg, carrot and mison purée, grains and seeds  
Tuna, iced watermelon, lemon balm, fuikake, ponzu  
Jerusalem artichoke, pearl barley, espresso, sorrel  
*Plus market specials available daily*

### TO FOLLOW

Roast Masala monkfish, cauliflower, coriander, lentil dahl  
Roast cod, sweet corn condiment, apple dashi, wild herbs  
Merrifield duck, confit leg cake, raspberry, salt baked beetroot  
Slow cooked pork, mash 'n' liquor, asparagus, broad beans  
Venison, black garlic, dauphinoise, peas and morels (£7 supplement)  
*Plus market specials available daily*

### SIDES

Charred broccoli, romesco sauce - £5.00  
Roast carrots, preserved wild garlic butter - £5.00  
Triple cooked chips, smoked leek emulsion - £5.00

### TO FINISH

Cream cheese ice cream, carrot cake, walnut, passionfruit and carrot purée  
Lime and yuzu curd, 66% chocolate, coconut sorbet  
Yorkshire rhubarb and custard, ginger parkin  
Praline parfait, roast pear, honeycomb, fennel jam

Selection of British cheese, fig ketchup, sourdough crackers  
£5 supplements or £12 as additional course

*Vegetarian, pescatarian and gluten-free menus are also available*