

# sparrow

2 rennell st

lewisham

se13 7hd

## *to start*

devilled duck hearts on toast

cods roe, pickled fennel and pork crackling

pumpkin agnolotti, crispy sage and amaretto

marinated beef skewers, satay sauce and pickled cucumber

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## *mains*

seared ox heart, potato cake, watercress and pickled walnut

grilled squid, squid ink risotto, red chilli salsa

rosemary rabbit leg, lyonnaise potatoes and romesco

wild mushroom and madeira pie with handmade puff pastry

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## *to finish*

salted caramel chocolate tart

apple and calvados trifle

cinnamon oysters x 4

creme brulee

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rose petal tea and golden syrup biscuits

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*3 courses £30pp + discretionary service*

please speak to your waiter about any allergies or food requirements, we will accommodate wherever possible. all our eggs and meat are free range. our cheeses may contain unpasturised milk.

we add a discretionary service charge of 12.5% to your bill which is shared between front of house and kitchen staff

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*apero of the day* 5.5

*cocktail of the day* 8

*iced tea of the day* 3

please ask your waiter

*craft beer* 330ml

fourpure pils 4

fourpure pale ale 4.5

fourpure IPA 4.5

*cider* 330ml

cidre breton 4

*east london gin and tonics*

fentimans traditional tonic 7.5

fentimans herbal tonic 7.5

*soft drinks*

square root ginger beer 3

square root lemonade 3

square root apple soda 3

square root pear and aronia 3

coca cola 2.8

*sparkling* 125ml bottle

NV nicolo & paradis brut-champagne, france — 55

Rigol cava brut NV Metodo Tradicional 1900 – catalonia, spain 6.5 25

*white wine* 125ml bottle

2016 cuvee de brieu viognier – pays d'oc, france 5 24

2014 accadia consono verdicchio di jesi DOC – marche, italy 5.5 27

2016 vriniotis assyrtiko "surlies" – santorini, greece 6 29

2016 werner dry riesling – mosel, germany 6 29

triple "A" tenute dettori, renosu bianco – sardinia, italy 6.9 38

*red wine* 125ml bottle

2013 veeedha douro touriga nacional blend – douro valley, portugal 5 24

2016 mocavero 'pietrafitto' primitivo salento – puglia, italy 5.3 26

2016 buccianera podere della filandra DOCG – chianti, italy 5.8 27

2015 stocco pinot nero – venezia giulia, italy 6.2 32

if you are celebrating an occasion or would like to find out about our special wines by the bottle, please speak to your waiter

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