

THE  
**SELKIRK**  
 SW17

Dinner

**STARTERS**

Hummus, dukka .....5  
 Chargrilled squid, cherry tomatoes,  
 chermoula & lemon.....7.5  
 Chicken wings, green harissa.....6.5/12  
 Pico de Gallo, guacamole, tortilla chips.....5  
 Little lamb shish, garlic cream, sesame.....6.5/12  
 'Nduja croquettes, aioli.....6

**DRINKS**

**Before**  
 Campari, Blood Orange.....6  
 Aged Negroni.....7  
**After**  
 Aged Manhattan.....7.5  
 Espresso Martini.....8  
 Smoked Whiskey Sour.....7.5

**MAINS**

**All dishes are grilled over English charcoal.**

Charred cauliflower, tahini, pomegranate.....6/9  
 Cod, pine nuts, parsley.....14  
 Spring chicken, rose harissa, preserved lemons.....12  
 Pork & chorizo burger, pickled fennel, crispy belly.....11.5  
 Cumin lamb leg, z'atar, flatbread.....13.5  
 Beef short rib, chipotle glaze.....15  
 Bavette steak, chimichurri.....14  
 Confit duck leg, calçot onion, romesco.....12  
 Rib eye, chimichurri .....20

**All served with house salad & hand cut chips**

**SIDES**

Jerusalem artichokes, lemon,  
 garlic, parsley.....4  
 Grilled purple broccoli,  
 almonds, chilli.....4  
 Grilled scallion onions.....3  
 Hand cut chips.....3

**PUDDINGS**

Raspberry parfait.....5.5  
 Little chocolate pot,  
 ginger biscuit.....6  
 Sticky toffee pudding.....6  
 Rhubarb, ruby grapefruit crumble, ice  
 cream.....6  
 Lemon treacle, creme fraiche.....5.5