



MENU

20TH JUNE, 2024

Our menu reflects a rhythm of the current seasons.

At DJ Supperclub x Lío London, we invite you to embark on a theatrical gastronomic journey that captures the essence of spring's awakening, the height of summer, and the nostalgia of its final moments.

The evening culminates in a delightful "*Last Picnic*" to mark the end of the season.

Each course is thoughtfully crafted to reflect the essence of these seasonal changes.



SNACKS

NEW LIFE - ENTER SPRING

LEMON MAYO

*Fish roe, borage flowers & lemon zest
on a delicate fish cake*

BEEF TARTARE CROSTINI

Topped with finger lime & cured egg yolk

TAPIOCA CRACKER (V OR VG)

With potato chip emulsion & summer flowers

CUCUMBER SLIDER (V OR VG)

Toasted rye cracker & cream cheese



STARTERS

SPRING INTO SUMMER

PLEASE SELECT ONE

THREE PREPARATIONS OF LAMB

Golden consommé, pea & mint royale.

FRIED KOMBU (V OR VG)

Vegetarian golden kombu broth, braised peas & royale

BOTH SERVED WITH:

HOMEMADE TOASTED SOURDOUGH

Herb butter



MAIN COURSE

ENTER SUMMER

PLEASE CHOOSE WHICH JOURNEY YOU'D LIKE TO TAKE

A SEASIDE VISIT

DOVER SOLE

Fried dauphinoise, sea foam, chive & dill oil

A GLAMPING TRIP

BBQ BEEF TENDERLOIN

Hunter sauce, stomped butter potatoes & fried shallot rounds

A FOREST FEAST

ROASTED KING OYSTER MUSHROOMS (V OR VG)

Potato, truffle & shallot

Lio x DJ SUPPER CLUB
LONDON

DESSERT

THE LAST PICNIC SUMMER ENDS

WHITE CHOCOLATE PANNA COTTA PICNIC (V OR VG)

Elderflower gel,

biscuit crumb,

lemon sherbet

& strawberry sorbet