

**EVENING STANDARD RESTAURANT MENU**

3 course dinner £30.00 with a glass of Chandon Brut

**Jerusalem artichoke soup**

*Pickled quince toasted hazelnuts*

**Smoked ham hock & pigs trotter fritter**

*Smoked carrot puree, pickled carrots & roasted oats*

**Quinoa, sweet potato & jicama**

*Mint, chilli, avocado, roasted macadamia nuts*

**Tuna tartare,**

*Pickled lotus root, sesame seeds, yuzu, mirin*

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**Corn-fed chicken breast marinated in miso & ginger**

*Baked polenta, roast turnips & crisp sage*

**200gr pork ribeye steak,**

*Shaved apple, fennel & mustard seeds, chorizo potatoes, apple sauce*

**Roast fillet of stone bass,**

*Squid & aubergine ragout, green olive tapenade, basil*

**Salt-baked celeriac,**

*Hollandaise, sautéed wild mushrooms, cucumber ash, roast macadamia nuts*

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Side dishes are available at an additional cost

Please ask your waiter

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**Milk ice cream**

*Chocolate sauce, pistachio nuts*

**Crème chiboust**

*Fig, sunflower seed praline, port syrup*

**Coconut rice pudding**

*Pineapple, mango, toasted coconut & lemongrass syrup*

**Baked Normandy Camembert**

*Croutons, quince jelly*

\*A dish made using surplus ingredients – helping to tackle food waste and as part of our ‘Waste Not, Want More’ January 2019 campaign in partnership with The Felix Project.



Before ordering please speak to our staff about any food allergies and intolerances

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs and unpasteurized cheese may increase your risk of foodborne illness.

A discretionary 12.5% service charge will be added to your bill. All prices include VAT A cover charge of 2.00 per person will be added to your bill