



EVENING STANDARD MENU*

3 courses & a glass of Chandon £30

Marinated yellow and red beets (V)
goat's cheese, balsamic

Smoked salmon tartare
pickled cucumber, lemon gel, crispy shallot crumbs

Black Forest ham
red & white radish

Chilled avocado & coconut soup (V)
peppers, toasted seeds

Käsekrainer
*smoked & grilled cheese pork sausage,
Sauerkraut, truffled potato purée, crispy onions*

Sun blushed tomato & Cheddar stuffed chicken Schnitzel
crushed thyme & lemon potatoes, cucumber salsa

Grilled Spanish sea bass
creamed polenta, rocket, fennel, lemon pepper dressing

Scallion risotto (V)
heritage carrots, baby corn

Apple strudel
vanilla sauce

Selection of sorbets & ice creams
*banana & passion fruit, strawberry & elderflower, coconut,
raspberry, blood peach sorbet; vanilla & chocolate ice cream*

Farmhouse cheeses
selection of pasteurized and unpasteurized cheeses, apple chutney



**London
Evening
Standard**

* Available for up to 10 guests,
only in the upper floor Restaurant
Including 125 ml Chandon
Tuesday – Friday 12:00 – 15:00 & Monday – Saturday 17:30-22:30

For allergies and dietary requirements, please speak to your waiter before ordering. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs and unpasteurized cheese may increase your risk of foodborne illness, especially if you have certain medical conditions. A discretionary 12.5% service charge will be added to your bill. All prices include VAT