



### Evening Standard Menu\*

3 courses with a glass of Ramón Bilbao - £30  
Available in the Restaurant only

Butternut squash soup ve  
pumpkin seed oil & seeds

Humus & heritage carrots vg  
watercress, shallot vinaigrette, saffron cracker, ras el hanout

Smoked salmon tartare  
radish, citrus gel, crispy shallots, micro greens

Black Forest ham  
celeriac salad, celeriac truffle aioli, cornichon purée

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Käsekrainer  
sauerkraut, truffled potato purée, crispy onions

Dukkah chicken schnitzel  
tenderstem broccoli, sweet potato fries, lemon & chilli aioli

Grilled seabass  
samphire, spinach, green beans, cherry tomatoes,  
olive oil coulis

Pea & mint ravioli vg  
parsnip, spinach, peas, broad beans, toasted hazelnuts

### Sides

Cucumber salad, sour cream, dill £4,50

Broccoli, almond, chilli £4,50

Triple cooked chips £4,80

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Apple strudel  
vanilla sauce

Selection of sorbets & ice creams (choice of 3)  
strawberry, pear, fig, apricot sorbet;

vanilla, chocolate, cheesecake, beer & chocolate ice cream

Farmhouse cheeses  
selection of pasteurised & unpasteurised cheeses,  
apple chutney

**Evening Standard**

  
**RAMÓN BILBAO**  
HARO · RIOJA ALTA

VE/VG-Vegetarian/Vegan

*For allergies and dietary requirements, please speak to your waiter before ordering. Please be aware the traces of allergens used in the kitchen may be present. 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.*