



2 COURSES AND A GLASS OF WINE £15

Starters

Spicy Thai parsnip soup, toasted sesame croutons
Heritage beetroot, goat's curd, basil pesto, rocket
Smoked salmon salad, fennel, dill & horseradish cream
Quinoa, spinach, cucumber, red peppers, hazelnuts & feta, vinaigrette

Mains

Red wine braised beef ragu, fettuccine pasta, black pepper
Grilled chicken Caesar, baby gem lettuce, smoked anchovy dressing, parmesan & croutons
Wild mushroom risotto, tarragon & micro rocket
Roasted cod loin, banana, chickpea & bean curry (waste not want more)*

Desserts

Passionfruit tart, hazelnut praline
Vanilla crème brûlée, raspberries, chocolate chip cookie
Chocolate lava cake, honey combe ice cream
Selection of cheeses, grapes, quince & crackers (£5 suppl.)

*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.

il Meridiane

London
**Evening
Standard**

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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