



2 COURSES £15 / 3 COURSES £20
WITH A GLASS OF RED OR WHITE WINE

BEETROOT & GOAT'S CHEESE SALAD

HAZELNUT DRESSING

CAULIFLOWER SOUP

SMOKED SALMON

BREADED HERRING ROES

TARTAR SAUCE, LEMON

HAM HOCK TERRINE

PICCALILLI

*

SHEPHERDS' PIE

BUTTERED PEAS

MARJORAM POTATO DUMPLINGS

RAINBOW CHARD, OLIVES & ONIONS

HONEY GLAZED PORK BELLY

CREAMED JANUARY KING CABBAGE & BACON

PAN – FRIED PLAICE

CHIPS & PEAS, TARTAR SAUCE

POTTED BEEF*

BACON, CORNICHONS AND TOAST

*

HAND CUT CHIPS 3.50 | PICKLED RED CABBAGE 3.50

MINTED PEAS 3.50 | TENDERSTEM BROCCOLI 3.50

*

LEMON POSSET

BLACKBERRIES & AMARETTI CRUMB

STICKY TOFFEE*

BRAMLEY APPLE CRUMBLE

VANILLA ICE CREAM

COLSTON BASSET STILTON

GRAPE CHUTNEY & CARR'S WATER BISCUITS

il Meridiane

London
**Evening
Standard**

ca'di
PONTI

*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