



PLATEAU

EVENING STANDARD MENU

Two courses with a glass of wine £15 | Three courses £20

STARTER

Paris mushroom soup, gruyere cheese toastie*
Smoked ham hock terrine, fruit chutney, garden leaves
Poached Burford brown egg, smoked haddock, leeks & hollandaise
Caesar salad

MAINS

Roasted gilthead bream, crushed potatoes, sauce vierge
Slow braised beef, potato puree, glazed root vegetables, red wine sauce
Breast of chicken, roast celeriac, garlic mushrooms, mustard sauce
Risotto of butternut squash, sage butter, goats cheese

DESSERT

Vanilla crème brûlée
Dark chocolate brownie, caramel ice-cream
Ice-cream & sorbets
Selection of 3 cheeses, fruit chutney, crackers

SIDES

Mixed salad £4
Buttered new potatoes £4
Extra fine green beans £4
Potato puree £4

*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 Meridionale

London
**Evening
Standard**

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ITALIA
PONTI

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.