



Evening Standard Menu

2 courses for £20 with a glass of wine, 3 courses for £25

Starters

Crab mayonnaise & dill, avocado, beef dripping toast (£3 addition)

Castelfranco, roasted golden beetroot, blood orange, hazelnut

Pressed chicken terrine, anchovy aioli, pickled radish

Cider cured salmon, cucumber chutney, smoked crème fraîche

Mains

Roasted pheasant, creamed leeks, walnut & pomegranate

Fish trimmings pie, leeks, shellfish sauce*

Braised beef short rib Vol Au Vent, Jerusalem artichoke, roasted carrots (£5 addition)

Salt baked celeriac, salted apple, turnip tops, green sauce

Desserts

Rum & raisin ice cream sandwich

Creamed rice pudding, Saville orange marmalade

Custard & Yorkshire rhubarb tart

Apple Jaffle brulee , caramel ice cream

*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