



PLATEAU

EVENING STANDARD MENU

Three courses with a glass of Chandon £30

STARTER

Veloute of mushrooms, herb crème fraîche, mushroom tortellini*
Smoked ham hock terrine, fig chutney, celeriac salad
Goats cheese tortellini, baked baby beetroots, pine nut dressing
Cured salmon, marinated vegetables, keta caviar

MAINS

Rump of lamb, couscous, marinated vegetables, rosemary sauce
Roasted cod, glazed root vegetables, mustard sauce
Braised beef cheeks, potato purée, buttered kale, red wine sauce
Risotto of butternut squash, sage butter, goats cheese

DESSERT

Vanilla crème brûlée
Caramelised lemon tart
Rum baba, fruit compote, brandy cream
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**

CHANDON

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.