



SAMPLE EVENING STANDARD MENU

Ham hock terrine with marinated prunes

Celeriac soup, garlic croutons

Smoked haddock omelette hollandaise glaze

Roast breast of chicken, farce of leg , sauce diable

Pavé of salmon, wilted spinach and horseradish sauce

Beef and Guinness pie, pomme gaufrette

Blackberry and sherry trifle

Chocolate tarte with mascarpone mousse

Musetti coffee bean crème brûlée

**3 courses for £25
including a glass of Perrier-Jouet champagne**

To enjoy this offer you will either need an Eros Card or 2 printed tokens from the Evening Standard. Tokens will be printed in the Standard daily until 13 February 2009.

Please present your Eros Card or 2 tokens when you arrive at the restaurant.
Available 5 January to 13 February 2009, subject to availability.
Includes VAT at 15%. A discretionary service charge of 12.5% will be added to your bill