

EVENING STANDARD RESTAURANT MENU

3 Courses £30.00 with an aperitif

COQ D'ARGENT

Fromage de chèvre

Poitou goats' cheese pastry parcel, pepper piperade, honey & basil dressing

Choux fleur

Crème Dubarry, cauliflower velouté, shaved black truffle, poached egg, croutons

Saumon fumé

London oak smoked salmon, condiments, Melba toast

Escargots de Bourgogne

Burgundian "Petits Gris" snails, garlic and parsley butter

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Cuisse de lapin

Rabbit leg "grand-mère", mushrooms, baby onions, pancetta, red wine sauce, ratte potatoes

Risotto aux champignons sauvages

Wild mushroom risotto, parsley and garlic butter, celeriac purée, parmesan crisp

Loup de mer

Seared fillet of sea bass, hand-picked South Devon crab risotto, crab foam

Souris d'agneau

Olive & rosemary slow cooked lamb shank, pomme purée & spring onions

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Pomme verte

Granny Smith Apple parfait

Macarons a la châtaigne

Seven homemade chestnuts macarons

Crème brûlée

Vanilla crème brûlée, lemon sablé

Fondant au chocolat

Warm dark chocolate & orange fondant, Grand-Marnier ice cream

Side dishes are available at an additional cost
Please ask your waiter

Please bring any dietary requirements to our attention
A discretionary service charge of 12.5% will be added to your bill
20% VAT included

Aperitifs

Med breeze

Tanqueray 10 Aperol Foam, grapefruit cordial, med tonic water

Bubbles

Ciroc, red grapes, cassis, ginger ale

French Lemonade

Ciroc, homemade sage lemonade

Non alcoholic

Cucumber Martini

Seedlip Garden, Cucumber, salt

London
**Evening
Standard**
standard.co.uk



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