



STARTERS

Ham hock terrine, cornichons, piccalilli, sourdough toast
Celeriac soup, Stilton & truffle croutons V
Hendrick's cured salmon gravlax, mustard dressing
Roots, watercress & ricotta salad V

MAIN COURSES

200g 35-day dry aged Aberdeen & Hereford cross hanger steak, chips
Venison & red wine sausages, bashed neeps, sauce Robert
Sea bream, new potatoes, broad beans, peas, samphire, seaweed butter
Whole baked aubergine, heritage cherry tomatoes, pistachios
Nocellara olives VG

DESSERTS

Bramley apple & blackberry crumble, Jersey cream
Sticky toffee pudding, vanilla ice cream
Lemon posset, ginger shortbread
Dark chocolate & coconut mousse, mango sorbet VG

Two courses 25 / Three courses 30

Including a glass of Ramón Bilbao

Evening Standard


RAMÓN 'BILBAO
HARO · RIDJA ALTA