



### **3 course dinner for £30 with a glass of wine**

*Pinot Grigio Principato*

OR

*Rioja Edicion Limitada, Ramón Bilbao*

**Butternut squash & marjoram soup**

*Parmesan beignet (V)*

**Smoked ham hock, pig's trotter fritter**

*Golden beetroot, lingonberry dressing*

**Quinoa, sweet potato, jicama**

*Mint, chilli, avocado, roasted macadamia nuts (V/VG)*

**Prawn and crayfish cocktail**

*Marie Rose, avocado, rye bread*

~~~

**Char-grilled 250gr Argentinian sirloin steak**

*Fries, Béarnaise (£6 supplement)*

**Corn-fed chicken breast marinated in miso**

*Olive oil mash, leeks, salsify, wild mushrooms, prosciutto*

**Roast fillet of hake**

*Smoked carrot purée, kale, brown shrimps, capers*

**Autumn squash risotto**

*Blue cheese, crisp sage, toasted pumpkin seeds, bees' pollen (V)*

~~~

**Cherry mousse, chocolate crumble, eggnog biscuit**

**Pumpkin pie, cinnamon cream cheese, maple syrup**

**Coca-Cola cake, poached clementines, pistachio nuts, vanilla cream**

**Le Montagnard, Carr's water biscuits, quince jelly**

# Evening Standard

**VG-Vegan V-Vegetarian**

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurized cheese may increase your risk of foodborne illness.*

*Should you have any dietary requirements, please ask your server who will be happy to discuss them with you.*

*All prices are inclusive of current VAT. A discretionary rate of 12.5% will be added to the bill.*