

# London Evening Standard



## Evening Standard Menu\*

Three courses with a glass of Ramón Bilbao - £30

Butternut squash soup (VG)  
*pumpkin seed oil & seeds*

Lentil humus & heritage carrots (VG)  
*watercress, shallot vinaigrette, saffron cracker, ras el hanout*

Smoked salmon tartare  
*radish, citrus gel, crispy shallots, micro greens*

Seared duck liver terrine  
*Sauternes, vanilla, thyme, Yorkshire rhubarb, brioche*

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Käsekrauter  
*smoked & grilled cheese pork sausage,  
Sauerkraut, truffled potato purée, crispy onions*

Dukkah chicken schnitzel  
*tenderstem broccoli, sweet potato fries, lemon & chili aioli*

Grilled seabass  
*samphire, spinach, green beans, cherry tomatoes,  
olive oil coulis*

Leek & spinach pie (VG)  
*Provençal vegetables, lovage*

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Apple strudel  
*vanilla sauce*

Selection of sorbets & ice creams (choice of 3)  
*strawberry, pear  
vanilla, coffee, salted caramel, chocolate & orange ice cream*

Farmhouse cheeses  
*selection of pasteurised and unpasteurised cheeses,  
apple chutney*

## Sides

Cucumber salad, sour cream, dill £4,50

Broccoli, almond, chilli £4,50

Triple cooked chips £4,80

\* Available for up to 10 guests

Tuesday – Sunday 12:00–15:00

Monday – Saturday 17:30–22:30

V/VG-Vegetarian/Vegan

For allergies and dietary requirements, please speak to your waiter before ordering. Please be aware that traces of allergens used in the kitchen may be present. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs and unpasteurized cheese may increase your risk of foodborne illness, especially if you have certain medical conditions.

A discretionary 12.5% service charge will be added to your bill. All prices include VAT.