



Evening Standard Menu

Starters

Crab mayonnaise & dill, avocado, toast (£4 addition)
Castelfranco, roasted golden beetroot, endive, orange, walnuts
Sweet potato & chestnut soup, chives
Cider cured salmon, apple, beetroot & candied pecans

Mains

Braised Dingley Dell pork shoulder, cauliflower, grain mustard sauce charcuterie
Fish trimmings pie, leeks, shellfish sauce (waste not want more) *
Roasted gilt head bream, Jerusalem artichoke, black truffle (£4 addition)
Salt baked celeriac, salted apple, turnip tops, green sauce, hazelnuts

Desserts

Mount Gay XO rum baba, raisin ice cream
Steamed treacle pudding, clementine custard
Custard & Yorkshire rhubarb tart
Sticky toffee pudding, butterscotch sauce

*A dish made using surplus ingredients – helping to tackle food waste and as part of our 'Waste Not, Want More' January 2019 campaign in partnership with The Felix Project.

2 courses for £20 with a glass of wine, 3 courses for £25



Before ordering please speak to our staff about any food allergies and intolerances

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs and unpasteurized cheese may increase your risk of foodborne illness. A discretionary 12.5% service charge will be added to your bill. All prices include VAT A cover charge of 2.00 per person will be added to your bill