

2 courses 25 - 3 courses 30 - with a glass of Ramón Bilbao

*Available Sunday - Thursday dinner, Monday - Friday lunch,  
Friday and Saturday dinner 5.30pm-7pm & 9.30 - 10.30pm*

### Starters

Salt & pepper squid, chipotle mayonnaise  
Crispy duck, green mango, shaved carrots, lotus root, chilli & ginger dressing  
Roast butternut squash / quinoa, caramelised orange, pecan nuts & rainbow kale (vg)  
Forest mushroom soup / truffle cheese straws (v)

### Mains

Roast Iberico pork cutlet / braised coco bean, chorizo  
Malvani monkfish & king prawn curry / coconut chutney, lime rice, naan bread  
Cumin roasted aubergine / toasted freekeh, pomegranate, pistachio dukkha (vg)  
Spiced spatchcock baby chicken / winter slaw, mustard jus

### Desserts

Warm treacle tart / charred orange, black treacle ice cream  
Warm sugar doughnut / boozy plums, vanilla ice cream (vg)  
"The Cone" / roasted white chocolate & raspberry ripple ice cream

### Sides

4.5 each

Triple cooked chips / Maldon sea salt  
Steamed spinach  
Sprouting broccoli / romesco  
Mash potato / confit garlic  
Tomato salad / capers

**Evening  Standard**

  
**RAMÓN BILBAO**  
HARO · RIOJA ALTA

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,