



ASTER

EVENING STANDARD MENU

2 courses with a glass of wine for £20
3 courses with a glass of sparkling wine for £30

STARTER

Slow cooked endive, stilton, chestnuts, banyuls
Black pudding roll, buttermilk remoulade, lingonberry
Smoked salmon rilette croustillant, beets, sour cream*

MAINS

Confit duck leg, honey roasted carrots, cardamom
Sharpham Park spelt, Jerusalem artichokes, pickled mushrooms,
horseradish tartar
Nordic fish pie, smoked potato crust

DESSERT

Cinnamon bun bread and butter pudding*
Chocolate praline ice cream, salted caramel
Lemon meringue, coffee, ganache, lemon sorbet

* 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.

il Meridiane

London
**Evening
Standard**

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PONTI

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.