

## Evening Standard Menu

2 courses with a glass of wine – £,20 \*125ml Rambler Red, Vino da Tabola or \*125ml Pinot Grigio Principato, IGT

> French onion soup brioche crouton, gruyère

Smoked salmon potato Rösti, horseradish cream

## Roast & pickled beetroot VE

whipped goats' cheese, apple, watercress, candy walnuts, pomegranate

Steak tartare

crispy rye toast

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Chicken Schnitzel rocket, beans, sundried tomato, sweet potato fries, red wine jus

> Butterfly whole Seabass sauce vierge, citrus, écrasé potatoes

**Spiced butternut squash risotto VE** chili, curry, crispy leeks, sage brown butter

Cauliflower steak VG capers, lemon, tomato, parsley, sweet potato fries, lemon chilli aïoli

Sides

Cucumber salad, sour cream, dill £4.5 Broccoli, almond, chilli £4.5 Triple cooked chips £4.5

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Apple strudel vanilla sauce

Yorkshire Rhubarb crumble vanilla ice cream

Farmhouse cheeses selection of pasteurised and unpasteurised cheeses, apple chutney

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For allergies and dietary requirements, please speak to your waiter before ordering. Please be aware that traces of allergens used in the kitchen maybe 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.