



**2 courses £20/ 3 Courses £25**  
**Includes a glass of red or white wine**

### **STARTERS**

Ham hock terrine, raisin & onion chutney, sourdough

Roasted celeriac soup, croutons

Tartar of tuna trimmings, cucumber, chilli & lemon

*Waste not want more*

### **MAIN COURSES**

225g 28 day dry aged Aberdeen Angus & Hereford cross hanger steak

*change to:*

*225g 28 day dry aged Scottish Aberdeen Angus rump +3*

*350g 35 day dry aged Galician Blond rib-eye +11*

*225g 28 day aged Scottish Aberdeen Angus fillet +12*

Sea bream, shellfish bisque, samphire

Potato gnocchi, San Marzano tomato, pecorino, basil oil

### **DESSERTS**

Melting chocolate pudding, Calvados ice cream, hazelnut biscuit

Lemon posset, ginger shortbread

Selection of pasteurised & unpasteurised British cheeses

*supplement 3*

*il Meridionale*

London  
**Evening  
Standard**

ca'di  
PONTI

\*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.

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