



## STARTERS

Ham hock terrine, Piccalilli, sourdough  
Spring pea & mint soup, goat's curd (V)  
Hendrick's cured salmon gravlax, mustard dressing  
Summer root, watercress & ricotta salad (V)

## MAIN COURSES

225g 35 day dry aged Cumbrian Hanger steak, watercress  
*upgrade to:*  
250g 64 day dry aged Scottish Aberdeen Angus rump +3  
280g 35 day aged USDA Prime sirloin +8  
350g 21 day aged Cumbrian ribeye +12  
225g 35 day dry aged Scottish Aberdeen Angus fillet +12  
Grilled chicken salad, Ortiz anchovies, parmesan, croutons, Caesar dressing  
Sea bream, shellfish bisque, samphire  
Roasted butternut squash, kale, lemon ricotta, morels (V)

## DESSERTS

Bramley apple & blackberry crumble, Jersey cream  
Sticky toffee pudding, vanilla ice cream  
Lemon posset, ginger shortbread  
Selection of pasteurised & unpasteurised British cheeses  
*supplement 3*

Three courses 30  
Including 125ml of Chandon brut sparkling wine

**Evening  Standard**