



Evening Standard Restaurant Menu

3 courses with a cocktail

£30.00

Med breeze

Tanqueray 10, grapefruit cordial, Mediterranean tonic water

Bubbles

Ciroc, red grapes, cassis, ginger ale

French Lemonade

Ciroc, homemade sage lemonade

Cucumber Martini (non-alcoholic)

Seedlip Garden, Cucumber, salt

London
**Evening
Standard**
standard.co.uk



Food allergies and intolerances, before ordering, please speak to our staff about your requirements.

A discretionary service charge of 12.5% will be added to your bill. 20% VAT included



Fromage de chèvre

Poitou goats' cheese pastry parcel, pepper piperade, honey and basil dressing

Choux fleur

Crème Dubarry, cauliflower velouté, poached egg, croutons

Saumon fumé

London oak smoked salmon, condiments, Melba toast

Escargots de Bourgogne

Burgundian "Petits Gris" snails, garlic and parsley butter

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Cuisse de lapin

*Rabbit leg "Grand-mère", mushrooms, baby onions, pancetta, red wine sauce,
Belle de Fontenay potatoes*

Risotto aux champignons sauvages

Wild mushroom risotto, parsley and garlic butter, celeriac purée, parmesan crisp

Loup de mer

Seared fillet of sea bass, hand-picked South Devon crab risotto, crab foam

Souris d'agneau

Olive and rosemary slow cooked lamb shank, pomme purée and spring onions

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Pomme verte

Granny Smith apple parfait

Macarons à la châtaigne

Seven homemade chestnut macaroons

Crème brûlée

Vanilla crème brûlée, lemon sablé

Fondant au chocolat

Warm dark chocolate and confit orange fondant, Grand-Marnier ice cream