# Evening Standard Menu At The Grill

#### Med breeze

Tangeray 10, grapefruit cordial, Mediterranean tonic water

#### **Bubbles**

Ciroc, red grapes, cassis, ginger ale

### French Lemonade

Ciroc, homemade sage lemonade

## **Cucumber Martini (non-alocoholic)**

Seedlip Garden, Cucumber, salt









# 2 Courses £20.00 3 Courses £25.00 With an Aperitif

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

Crème Dubarry, cauliflower velouté, shaved black truffle, poached egg, croutons

London cured smoked salmon, Melba toast

Grilled fillet of salmon, spinach, saffron sauce

Comte & leek tart, crisp leaf salad and Granny's smiths apple

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

Seven homemade chestnut macaroons

Vanilla crème brûlée, lemon sablé

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

Food allergies and intolerances, before ordering, please ask to our staff about your requirements. Discretionary service charge of 12.5% will be added to your bill. 20%VAT included