



3 courses with a glass of wine for £35

Starters

Chilled Tomato Gazpacho (vg)

Basil oil and croutons

Salt & Pepper Squid

Sweet chilli, spring onion and coriander

Beef Carpaccio

Anchovy dressing, Parmesan and watercress

Mains

Pan-fried Sea Bream

Summer ratatouille and parsley oil

Corn-fed Chicken Breast

Soft polenta, rocket and Parmesan

Chickpea Panisse (vg)

Hazelnuts, roasted courgette and smoked tomato chutney

Desserts

Vanilla Pannacotta

Honeycomb and raspberries

Roasted Pineapple (vg)

Chilli, passionfruit jelly and coconut sorbet

Evening  Standard

If you have any food allergies or intolerances, please speak to your waiter before ordering. Please be aware that traces of allergens used in our kitchen may be present.

(VG) – suitable for vegan requirements / (V) – suitable for vegetarian requirements. Adults need around 2000 kcal a day.

12.5% discretionary service charge will be added to your bill. Prices include VAT.