

# O R R E R Y

Bread 430kcal & Butter 227kcal  
Amuse Bouche – Gazpacho 137kcal

## Start

Beetroot tartare, goat curd, 337kcal /v /vg on request  
Soya marinated salmon, mooli, avocado and wasabi purée 348kcal  
Chicken parfait, apple chutney, toasted sourdough 1030kcal

## Main

Jerusalem artichoke risotto, crisps, Parmesan 1248kcal / v /vg on request  
Salmon fillet, confit potato, cucumber, keta, beurre blanc  
Chicken breast, confit potatoes, pea purée, Vin Jaune velouté

## Sides 5.50 each

Mange-tout 184kcal / v /vg on request  
Broccoli 200kcal / v /vg on request  
Cornish new potatoes 323kcal / v /vg on request

## Dessert

Lemon posset, raspberry compote, basil sgroppino, meringue 630kca /v  
Sorbet selection / v /vg  
Manjari chocolate cremeux, sour cherry, sorbet

Evening Standard Menu  
3 courses 40 with a glass of Chandon

**Evening Standard**  
**CHANDON**

V- suitable for vegetarian requirements / VG -suitable for vegan requirements  
Adults need around 2000 kcal a day  
Kindly note that a £2.00 cover charge per person will apply.  
A discretionary 13.5% service charge will be added to your bill. All prices include VAT  
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.