

# O R R E R Y

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

## Start

Lobster raviolo, bisque 1014kcal /12 supplement  
Bresaola, celeriac remoulade, courgette escabeche  
Buffalo mozzarella, pear, truffle honey 554kcal /v  
Soya marinated salmon, cucumber, avocado and wasabi purée 348kcal

## Main

Jerusalem artichoke risotto, crisps, Parmesan 1248kcal / v /vg on request  
Chicken breast, confit potatoes, pea purée, Vin Jaune velouté  
Salmon fillet, confit potato, cucumber, keta, beurre blanc 953kcal  
Beef medallion, potato purée, sauce Périgourdine 1040kcal /12 supplement

## 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

Strawberry, meringue, vanilla chantilly /v  
Manjari chocolate cremeux, sour cherry, sorbet /v  
Farmhouse cheese from trolley 917kcal /15 supplement  
Lemon posset, raspberry compote, basil sgroppino, meringue 630kca /v

## Evening Standard Menu

3 courses 40 with a glass of Chandon

## Evening Standard CHANDON

Menu available Lunch Mon-Sun 12pm-2.30pm  
Dinner Monday-Wednesday 6pm-7pm & Sunday 6pm-7pm

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.