



EVENING STANDARD MENU

*Served Monday to Friday from 12pm to 3 pm / Monday to Sunday from 5pm to 11pm
£30 per person including a glass of Chandon*

STARTERS

Salmon ceviche / nectarine, shiso, ginger dressing
Baby kale & courgette salad / cranberry, seeds, almonds, mustard dressing VN
Confit duck & chicken terrine / Cumberland sauce, green beans, nasturtium
Chilled melon soup / wood sorrel, dill oil V

MAINS

Suffolk pork chop / piccalilli, apple, sauce charcuterie (+£4)
Grilled black bream / gem lettuce, anchovy, chilli & celery salad
Isle of White tomato tart, roasted shallots, goat's curd, basil V
Heritage carrots / chickpea & rapeseed hummus, pickled radish, dill oil VN

DESSERTS

Cherry trifle / vanilla mousse, jelly, glazed cherries
Chocolate ganache / English strawberries, pistachio
Eton Mess / Pimm's jelly, citrus meringue, Chantilly, cucumber
Treacle tart / citrus curd, Kentish raspberries

SIDES

Chips, rosemary salt	4
Green salad, mustard vinaigrette	4
Cauliflower cheese	4
Buttered new potatoes	4

CHANDON **Evening**  **Standard**

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese may increase your risk of foodborne illness. Please be aware some dishes may contain nut traces. If you have any specific allergies, inform a manager immediately. All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill. Available Monday to Friday, for parties of up to 8 people.