

## 2 COURSES AND A GLASS OF WINE £15

### Starters

Cream of sweetcorn soup, basil & focaccia croutons (VG)  
Tomato salad, mozzarella, basil pesto dressing & balsamic glaze (V)  
Cornish mackerel, ratte potato salad, tomato & green olive relish  
Salt beef brisket, mustard, pickles & sesame crackers

### Mains

Scottish sea trout, girolle mushrooms, peas, chorzio & sea purslane  
Grilled chicken breast, garlic pesto & gnocchi & cherry tomatoes  
Summer vegetable risotto, parmesan cheese, rocket cress (V)  
Steamed seabass, baby spinach, crushed potatoes & lemon caper sauce

### Sides

£5 each

Steamed tender stem broccoli  
French fries, Minted new potatoes  
Green beans & crispy shallots, Chantenay carrots

### Desserts

Eton mess with fresh raspberries, Suffolk peaches & lavender (V)  
Honey crème brûlée, dark chocolate & rosemary biscotti (V)  
Warm chocolate lava cake, strawberry ice cream (V)  
Selection of cheeses, grapes, quince & crackers (£5 suppl.)

**Evening  Standard**

(VG) Vegan, (V) Vegetarian, (GF) Gluten Free. Menu price includes VAT at the current rate.  
There is a 12.5% service charge added to the bill. Please inform your waiter if you require  
any information regarding allergies or intolerances.