

SANDERSON

LONDON

À LA CARTE MENU

Available daily for lunch 12pm - 2.30pm
Available Monday to Saturday for dinner 6pm - 10.45pm & Sunday 6pm - 10pm

STARTERS

DUCK RILLETTE balsamic figs caramelised pecans kumquat gel	12
CHICKEN TERRINE pickled walnuts homemade piccalilli	10
GRILLED OCTOPUS seaweed tartare black lemon purée	14
SEARED SCALLOP cucumber jelly pico de gallo chorizo dust	14
GOAT'S CHEESE KATAIFI tomato chutney citrus caramel	10
BURRATA grilled pears red radish chicory molasses	12
HERITAGE BEETROOT TEXTURES sponge meringue crisp gel	12

MAINS

LAMB SHANK celeriac fondant baby vegetables	26
VENISON HAUNCH beetroot artichoke cavolo nero blackberry jus	32
STUFFED CHICKEN wild mushrooms truffle dauphinoise red wine jus	26
HAKE shrimp butter bean cassoulet samphire	26
SEA BREAM caramelised cauliflower purée gnocchi	28
STUFFED BABY AUBERGINE caponata feta red pepper tapenade	22
GNOCCHI wild mushrooms spinach porcini cream parmesan crisp	24

SALADS

side 5 | starter 10

ENDIVE pickled walnuts blue cheese pear molasses
CAESAR baby gem parmesan crouton anchovies caesar dressing

SIDES

5 each

truffle dauphinoise french fries rainbow cauliflower with toasted buckwheat

DESSERTS

BLACK FOREST DELICE tonka ice cream cherry coulis	9
BRAEBURN APPLE TART salted caramel sauce crème fraîche ice cream	9
ICED NOUGAT mandarin & thyme sorbet cranberry coulis tuile	9
PEAR CRÈME BRÛLÉE clotted cream delight pear & cocoa nib sorbet	9
BRITISH ARTISANAL SEASONAL CHEESES dorset pear membrillo crackers bread individual cheeses 3.50 each	14

For food allergies and intolerances, please speak to a member of our team about your requirements before ordering. A full list of all allergens contained in each dish is available on request.
A discretionary service charge of 15% will be added to your bill. After a deduction of the credit card commission payable on this and 1% administration fee, the balance is all distributed to service staff.