

SANDERSON

LONDON

MENU OF THE DAY

3 COURSES £28

STARTERS

CHICKEN TERRINE | pickled walnuts | homemade piccalilli

GRILLED OCTOPUS | seaweed tartare | black lemon purée

BURRATA | grilled pears | red radish | chicory | molasses

MAINS

STUFFED CHICKEN | wild mushrooms | truffle dauphinoise | red wine jus

HAKE | shrimp butter | bean cassoulet | samphire

GNOCCHI | wild mushrooms | spinach | porcini cream | parmesan crisp

SIDES

£5 each

TRUFFLE DAUPHINOISE

FRENCH FRIES

RAINBOW CAULIFLOWER WITH TOASTED BUCKWHEAT

DESSERTS

BLACK FOREST DELICE | tonka ice cream | cherry coulis

BRAEBURN APPLE TART | salted caramel sauce | crème fraîche ice cream

ICED NOUGAT | mandarin & thyme sorbet | cranberry coulis | tuile

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.

