

**3SP GROUP DINING £55**

Rustic Sourdough Bread  
Salted French Butter  
750kcal

**STARTERS**

Harvest (VG),  
Grilled artichoke, Broad Beans, Radish  
Red Endive, Charred Chilli Vinaigrette  
313Kcal

Loch Duart Salmon Ceviche,  
Confit Lemon, Chili, Lotus Root Crisp  
750Kcal

Angus Tartare 589Kcal  
28 Days Aged Beef, Confit Egg,  
Crispy Leek, Smoked Mayo, Sourdough

**MAINS**

Charred Mackerel  
Fillet

Braised Leek, Confit Vine Tomato, Cream Horseradish Sauce  
491Kcal

Chicken Milanese  
Herb Breaded Escalope, Free Range Fried Egg, Anchovy  
Butter, Lollo Rosso 877Kcal

Roast Cauliflower Curry (VG)  
Poppadoms, Basmati Rice, Cucumber & Dill Salad  
429Kcal

Steak Frites  
230g 35 Day Dry Aged Flat Iron, Koffman Fries,  
Bearnaise Sauce - 1043Kcal - 10.00 supp

**FOR THE TABLE - Choice of two**

French Fries 492Kcal	Champ Mash (V) 285Kcal
Heritage Tomato Salad, 31Kcal	Sautéed Green Beans,
Sherry Vinaigrette (VG)	Confit Shallots (VG) 40Kcal

**DESSERTS**

Mixed Berry Pavlova (VG)  
Timur Pepper 294Kcal

Coconut Pannacotta  
Exotic Compote, Coconut Shortbread (V) 493 Kcal

Valrhona Chocolate Profiteroles  
Tonka Cream, Hot Chocolate Sauce 451Kcal

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VG - Vegan | V - Vegetarian - Adults need around 2000 kcal a day.  
Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you.  
Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our  
kitchens and cannot guarantee any allergen-free dishes.  
Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies. A  
discretionary 15% service charge will be added to your total bill. Prices include VAT