

TO START

CHILLI PEPPER SQUID, Burnt chilli mayonnaise, parsley

CHILLED VINE TOMATO SOUP, croutons, basil oil

OLD SPOT PORK SAUSAGE ROLL, pickled walnut ketchup, English mustard

CHOP HOUSE SALAD, Romaine lettuce, avocado, bacon, blue cheese dressing

MAIN COURSE

BILLINGSGATE MARKET FISH OF THE DAY

Quinoa, sprouting broccoli, flaked almond

GOOSENARGH CORN FED CHICKEN BREAST

aubergine, courgette, and cherry tomato

ROASTED CAULIFLOWER,

Spiced quinoa, coconut yogurt, pomegranate, coriander

250gr FLAT IRON aged for 21 days, hand cut chips

(£5 supplement)

DESSERT

GREENGAGE PLUM & ALMOND TART, verbena ice cream

VALRHONA ALMOND CHOCOLATE MOUSSE, fig & blackberries

WHITE PEACH MELBA, raspberries & vanilla

2 courses: £20.00, 3 courses: £25.00

Including a glass of house wine

The Rambler Red
Pinot Grigio Principato

Evening  Standard

Before ordering please speak to our staff about any food allergies and intolerances

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs and unpasteurized cheese may increase your risk of foodborne illness.
A discretionary 12.5% service charge will be added to your bill. All prices include VAT A cover charge of 2.00 per person will be added to your bill.