

# SANDERSON

LONDON

## MENU OF THE DAY

3 COURSES £28

### WELCOME COCKTAIL

PISCO SOUR pisco, lemon juice, gomme syrup, egg white, angostura bitters

SANDERSON beafeater gin, lychee juice, melon liqueur, lime, aperol

TROPICAL CAIPIROSKA finlandia vodka, passoa, passion fruit, lime, mango

### STARTERS

CRISPY PIG'S HEAD | burnt apple purée | pecorino

CRAB | spiced avocado | compressed melon | black radish

BURRATA | heritage tomatoes | extra virgin fig leaf olive oil

### MAINS

LAMB BREAST | merguez sausage | fregola | tahini yoghurt

COD | kohlrabi | saffron | sea herbs | parsley oil

THREE GRAIN RISOTTO | tomato essence | olive crumb

SIDES triple cooked chips | potatoe purée | seasonal greens all sides 4

### DESSERTS

WHIPPED RICE PUDDING | alphonso mango | burnt mango gel

CHOCOLATE TORTE | blueberry | white chocolate crumble

CHEESE OF THE DAY pear membrillo, crackers

For food allergies 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.

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