

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, passõã, passion fruit, lime, mango

STARTERS

PRESSED CONFIT CHICKEN | truffle emulsion | pickles | hazelnuts

CRAB | spiced avocado | yuzu gel | black radish | lemon oil

BURRATA | pear | endive | candied pecan nuts | extra virgin fig leaf olive oil

MAINS

LAMB BREAST | sautéed kale with anchovies | fennel seeds | kumquat marmalade

COD | kohlrabi | saffron | sea herbs | parsley oil

FRICASSEE OF WILD MUSHROOMS | gnocchi | spinach | aged parmesan

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

DESSERTS

CARROT ARTIC ROLL | cheesecake | candied walnuts | coriander

CHOCOLATE GANACHE TART | malt ice cream | guinness gel

CHEESE OF THE DAY | pear membrillo | crackers

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.