

SANDERSON

LONDON

MENU OF THE DAY

3 COURSES £28

WELCOME COCKTAIL

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

SANDERSON | beefeater gin, lychee juice, melon liqueur, lime, aperol

TROPICAL CAIPIROSKA | finlandia vodka, passoã, passion fruit, lime, mango

STARTERS

PORK BELLY TERRINE | prunes | apple mint jelly | crackling

GRILLED MACKEREL | peperonata | teardrop peppers

BURRATA | heritage tomatoes | charred sourdough

MAINS

LAMB BREAST | zhoug | charred onion | aubergine caviar

HAKE | asparagus | carrot | ginger | crispy lotus root

LINGUINE | cherry tomatoes | chilli | bocconcini | basil cream

SIDES (£4 each)

BUTTERED NEW POTATOES

POTATO PURÉE

SEASONAL GREENS

DESSERTS

RHUBARB TART | cardamom | pistachio ice cream

CHOCOLATE FONDANT | lavender | apricot ice cream

BRITISH ARTISANAL SEASONAL CHEESES | dorset pear membrillo |
crackers | bread

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.

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