

3 courses 35.00
Including a glass of Chandon

(sample menu)

Cured black bream

wasabi, cucumber, dashi

Warm courgette cream

hand-picked crab, Greek yoghurt, Socca niçoise

Ravioli of Cornish Lobster

roasted squid broth, kombu, Tobiko caviar - **20.00 supplement**

Smoked haddock gratin

Montgomery cheddar, sea arrowgrass, hand cut macaroni

Confit veal belly

girolles, tomato, garlic

24 months aged Comte

warm onion brioche, North Downs honey, apples - **15.00 supplement**

Baked raspberry ice cream

lemon verbena, warm almond madeleines, Tulameen raspberries

English gooseberry & elderflower tart

elderflower cream, white chocolate, gooseberry

Available from Monday to Thursday
dinner only from 6pm -7:45pm

London
Evening
Standard

CHANDON

Available for groups up to 6 guests. Prices include VAT at 20%.
A discretionary 12.5% service charge will be added to your total bill.
We are happy to provide information pertaining to allergies & intolerances upon request
*Consuming raw & unpasteurised food may increase your risk of foodborne illness