



## *Evening Standard Menu*

### Starters

Chicken & ham hock terrine, piccalilli, watercress

Little gem, blood orange, golden turnip, hazelnut, stilton

Grilled prawns, garlic, parsley & tarragon butter, toasted brioche (£3 addition)

Crisp squid, jalapeno aioli, lime

### Mains

Braised Lancashire duck leg, walnut, pomegranate & quince

Roasted Cornish cod, parsnip, pepper sauce

Chicken schnitzel, radish, fermented chilli mayonnaise, lemon

Black truffle spaghetti, parmesan (£5 addition)

### Desserts

Creamed rice pudding, Saville orange marmalade

Bitter chocolate & pecan tart, soured cream

Pineapple carpaccio, coconut sorbet, lime & passion fruit

Bread & butter pudding, raisins, brown sugar ice cream\*

\*A dish made using surplus ingredients – helping to tackle food waste and as part of our 'Waste Not, Want More' January 2019 campaign in partnership with The Felix Project.

2 courses £15 / 3 courses £20  
with a glass of wine (125ml)

*il Meridiane*

London  
**Evening  
Standard**

ca'di  
PONTI

All prices include VAT at the current rate. A discretionary 12.5% service charge will be added to your bill.

Please speak to your waiter if you require any information regarding allergies or intolerances. Facebook/Instagram: @bluebirdcafew12