

SANDERSON

LONDON

À LA CARTE MENU

Available daily for lunch 12pm - 2.30pm
Available Monday to Saturday for dinner 6pm - 10.45pm & Sunday 6pm - 10pm

STARTERS

PORK BELLY TERRINE prunes apple mint jelly crackling	10
TERIYAKI BEEF bok choy peanuts alfalfa	10
GRILLED MACKEREL peperonata teardrop peppers	14
SOFT SHELL CRAB curried batter fennel salad yuzu	14
GOAT'S CHEESE KATAIFI tomato chutney citrus caramel	10
WHITE ASPARAGUS endive orange pheasant egg	12
BURRATA heritage tomatoes charred sourdough	12

MAINS

STUFFED CHICKEN kale bbq sweetcorn crispy chicken skin	26
LAMB BREAST zhoug charred onion aubergine caviar	24
RIBEYE chimichurri roast garlic rocket	30
BBQ MONKFISH chermoula som tam blueberry chutney	28
HAKE asparagus carrot ginger crispy lotus root	26
LINGUINE cherry tomatoes chilli bocconcini basil cress	20

SIDES	buttered new potatoes potato purée seasonal greens	all sides 4
SALADS	heritage tomatoes molasses basil	side 4 / starter 8
	kale wakame shiitake cucumber orange soy	
	classic greek pitta houmous	

DESSERTS

RHUBARB TART cardamom pistachio ice cream	9
CHOCOLATE FONDANT lavender apricot ice cream	9
TROPICAL FRUIT DELICE coconut crisp papaya sorbet	9
RASPBERRY TEXTURES sponge meringue macaroon sorbet	9
BRITISH ARTISANAL SEASONAL CHEESES dorset pear membrillo crackers bread	14
individual cheeses 3.50 each	

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.