

launceston place

Evening Standard Menu

Squash

Chestnut | Pecorino

“Jellied” Octopus

Grapefruit | Tapioca | Ink

Foie Gras

Gingerbread | Bread

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Burnt Leek *

Eel | Chive | Crouton

Hake

Turnip | Parsley | Verjus

Short Rib

Mushroom | Dripping

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Orange

Chocolate | Almond

Soufflé

Coffee | Anise

Cheese Selection (£8 supplement)

Should you wish cheese as an additional course £12

Three Courses £30
Including a glass of Chandon

London
**Evening
Standard**

CHANDON

* 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.

Menus might be subject to changes due to seasonality and produce availability
Please speak to a member of staff before ordering if you have any allergies or intolerances.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese may increase your risk of foodborne illness.
A discretionary service charge of 12.5% will be added to your bill
Please note this is a sample menu.