

FISH MARKET

Two Courses 15 / Three courses 20

Includes a glass of white or red wine

STARTERS

Tartar of tuna trimmings, chili, cucumber, sourdough*

Roasted celeriac soup, garlic croutons

Shetland mussels marinière, toasted sourdough

Baked & pickled beetroot salad, goat's curd, frisée

MAIN COURSES

Whole plaice, steamed or roasted, burnt caper butter

Sea bream fillet, spinach, tomato & herb dressing

Atlantic prawn linguine, garlic, chili

Wild mushroom and spelt risotto

DESSERTS

Melting chocolate pudding, calvados ice cream,
hazelnut biscuit

Candied orange cheesecake

Cambridge burnt cream

Selections of homemade ice cream & sorbet

il Meridiane

London
**Evening
Standard**

ca'di 
PONTI

*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.

Before ordering please speak to our staff about any food allergies and intolerances. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs and unpasteurized cheese may increase your risk of foodborne illness. A discretionary 12.5% service charge will be added to your bill. All prices include VAT A cover charge of 2.00 per person will be added to your bill