

À la carte

NIBBLES

NOCELLARA DEL BELICE (VG) (GF) | £6
chilli, garlic, thyme

PLANTAIN CHIPS, SPICED TOMATO CHUTNEY (VG) (GF) | £5

SOURDOUGH GARLIC BREAD (V) | £6

VEGAN LOTUS ROOT GYOZA (VG) | £7

SMALL PLATES

GARDEN PEA SOUP, GOAT CHEESE MACARON (V) | £12
goat cheese macaroon, parsley oil

TUNA TARTARE | £16
sesame seed, cucumber, yuzu dressing

COBBLE LANE BRITISH CHARCUTERIE | £15
pickles, balsamic onion, coppa, bresaola, lomo

GRILLED COURGETTE (V) | £12
chimichurri, yoghurt, pangrattato

SALADS

HEIRLOOM TOMATO AND BURRATA | £16
tomato, cucumber, turmeric dressing

ROASTED HERITAGE BEETROOT (GF) | £16
dukkah, goat cheese, hummus, Pomegranate, baby spinach, watercress

CLASSIC CAESAR SALAD | £14
shaved parmesan, croutons, anchovies

add chicken, goats cheese, feta cheese (contains cashew nuts) +£4 each

SANDWICHES

ABERDEEN ANGUS BEEF BURGER | £19
truffle mayo, little gem, tomato, cheddar cheese

HALLOUMI BURGER (V) | £18
charcoal bun, baby spinach, portobello mushroom, charred red onion, spicy halloumi, kimchi mayo

TUNA BURGER | £22
charcoal bun, pickled cucumber, miso mayo, kimchi

SIGNATURE CLUB SANDWICH | £18
sourdough bread, emmental cheese, marinated chicken, little gem, fried egg, tomato, bacon, kimchi mayo

(V) SUITABLE FOR VEGETARIANS (VE) SUITABLE FOR VEGANS (DF) DAIRY FREE

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.

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MAIN COURSES

SOY ROASTED AUBERGINE | £18

harissa, sauce vierge (olive oil, lemon juice, tomato, chopped basil & coriander), feta

JERK CHICKEN (GF) | £26

frisée endive, coriander, pickled red onion

28 DAY DRY AGED RIB EYE STEAK 250G (GF) | £38

grilled cherry tomato, portobello mushroom, wild garlic butter

MISO GLAZED NORTH ATLANTIC SALMON 200G (GF) | £28

tenderstem broccoli, wild rice, grilled lemon

RICOTTA TORTELLINI | £18

pomodoro, basil oil, shaved grana padano

SIDES

TENDERSTEM BROCCOLI CHILLI GARLIC | £6

MIXED GREEN LEAVES (GF) (VG) | £6

FRIES (VG) | £6

TRUFFLE FRIES (VG) | £6

SAUCES

PEPPERCORN SAUCE | £4

CHIMICHURRI (GF) (VG) | £4

WILD GARLIC BUTTER (V) (GF) | £4

DESSERTS

CHEESE SELECTION | £14

cheddar, stilton, goat cheese and brie cheese with house chutney & crackers selection

SELECTION OF ICE CREAM OR SORBET (V) (GF)

strawberry, chocolate, peanut butter, vanilla OR coconut, raspberry, dark chocolate, lemon

2 SCOOPS £7 | 3 SCOOPS £9

COEUR A LA CREME | £14

lavender infused raspberry dessert, served on a summer fruit lake

GRIDDLED PEACH | £14

pavlova with mascarpone cream and peach caviar

LEMON TART | £14

fennel meringue, lemon sorbet

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