The Restaurant

AT SANDERSON

GORDAL OLIVES (VE) | £6

ROASTED NUTS (VE) | £5

FRIED BROAD BEANS (VE) | £5

HOMEMADE FOCACCIA (VE) | £7 MUSHROOM ARANCINI | £8

CHARCUTERIE PLATTER | £15

STARTERS

PUMPKIN & ORANGE SOUP (VE) | £9

chestnut, rocket pesto & leaves

SALMON GRAVLAX | £15

honey mustard, horseradish, dill, rye bread, lemon

SMOKED DUCK | £15

chicory, candied walnuts & dressing, stilton, chives

BURRATA (V)| £15

pink grapefruit & vinaigrette, fennel, puntarelle, tropes onion

MEZZE PLATTER (V) | £11

baba ganoush, hummus, tzatziki, pita bread, radishes

MAINS

CLASSICS

SAFFRON RISOTTO (V) | £23

winter truffle, parmesan, chives

WILD BASS | £28

Jerusalem artichoke purée, crisps, ceps, bitter leaves

HOT SMOKED SALMON | £24

castlefranco, quail egg, quinoa, pecans, sundried tomato

CHICKEN CAESAR | £24

anchovies, lettuce, bacon, parmesan, croutons, poached egg

SANDERSON HOT DOG | £19

frankfurter, raclette, lyonnaise & crispy onion, mustard, ketchup

ANGUS BURGER | 24

smoked relish, lettuce, tomato, mature cheddar, pickles, fries

FROM THE GRILL

RED PRAWNS | £35 evoo salmoriglio

BBQ OCTOPUS | £28 nduja voghurt

RIBEYE STEAK | 45 béarnaise sauce

PLANT BASED

SAFFRON RISOTTO (VE) | £23

truffle, plant based parmesan, chives

VEGAN BURGER (VE) | £24

plant based patty, relish, lettuce, tomato, vegan cheddar, pickles, fries

SIDES

CHILLI & GARLIC TENDERSTEM BROCCOLI (V) | £7

ROAST TARDIVO SALSA VERDE (VE) | £7

FRENCH FRIES, MALDON SEA SALT (VE) | £5

WINTER LEAVES SALAD, VINAIGRETTE, JULIENNE CARROTS (VE) | £5

TRUFFLE FRIES, WINTER TRUFFLE, PARMESAN (V) | £7