

SANDERSON

LONDON

ORIGINS MENU

Our Origins menu showcases the best of local seasonal British produce.
All ingredients have been hand-selected by our Executive chef for their quality and integrity.

STARTERS

CHICKEN WINGS 6
chilli & garlic sauce

3 PEPPER SQUID 6
lime & coriander mayonnaise

GIROLLE & WATERCRESS SALAD 9
potato crisp, onion

SEASONAL SOUP 6
celery, celeriac, apple, parsley

BEEF TARTARE 10
toasted sourdough bread

CURED MACKEREL 12
beetroot & celeriac remoulade

FROM THE GARDEN

available as a starter (8), main (12) or side (4)
add chicken, tuna or prawns (6)

HERITAGE TOMATO SALAD
confit tomatoes, basil

SUPER GRAIN SALAD
quinoa, brassicas, lemon honey dressing

HERITAGE RADISH & KALE SALAD
blue cheese, artichoke salad

SEASONAL SALAD
courgettes, samphire, broccoli, wasabi dressing

MAINS

FILLET STEAK 28
kale & baked beets salad, horseradish, goats curd

POACHED CHICKEN 20
brassicas salad, lemon honey dressing

LAMB CUTLETS 26
aubergine purée, mint new potatoes

ROASTED COD 22
razor clams, english peas, beans, butter sauce

SEA BASS LINE CAUGHT 24
samphire, roasted garlic

CRISPY PORK BELLY 22
roasted grolot onions, peas, broad beans, girolle

SEASONAL VEGETABLE RISOTTO 18
english peas, samphire, avocado, broad beans,
carrot ribbons

SIDES

CREAMED MASH POTATO 4

MARKET GREENS 4

TRIPLE COOKED CHIPS 4

SWEET POTATO FRIES 4

PLAIN RICE 4

FRENCH FRIES 4

DESSERTS

AFTERNOON TEA SELECTION & COFFEE 10
vanilla macaroon, rose & strawberry jammy dodger,
mocha gateau

BITTER CHOCOLATE MOUSSE 6
clotted cream ice cream, warm chocolate sauce

BANOFFEE TWIST 6
caramelised banana, brandy snap basket,
caramel, chocolate

GOOSEBERRY FOOL 6
sunday cup, poached gooseberry, double cream,
citrus shortbread, honeycomb & raspberry tuile

WHITE CHOCOLATE & MATCHA TEA 6
blood orange, raspberry

SOFT & HARD BRITISH CHEESES 12
quince jelly, home-baked crackers

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.

