



## EVENING STANDARD RESTAURANT MENU

*2 courses with wine £15*

*3 courses with wine £20*

### STARTERS

**Spiced parsnip soup**

Chestnut & basil pesto

**Confit Salmon rilette**

Slow cooked salmon rilette, pickled cucumber & dill salad

**Heritage beetroot salad**

Salt backed beetroots, truffle goats curd, black olives, aged balsamic V VNR

**Kale salad**

Pickled kale, red cabbage, fennel, carrots, white balsamic vinegar V VN

### MAINS

**Pan fried chicken breast**

Corn feed chicken breast, celeriac mash, wild mushrooms

**Slow cooked pork belly**

Slow cooked pork belly pommes Anna, squash, whole grain mustard jus

**Pan fried cod\***

Cod fillet, sea vegetable casserole

**Rice Paper Parcel**

wild mushroom, winter vegetables

### DESSERTS

**Pecan pie tartlet**

Vanilla, bourbon Chantilly cream

**Hazelnut and spiced orange cheesecakes**

White chocolate cremeux

**Selection of ice-cream**

3 scoops

**Beillevaire Cheese Selection**

Quince jelly, sesame crackers £5

\*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.

London  
**Evening  
Standard**

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PONTI

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