

PIPER-HEIDSIECK

London
**Evening
Standard**

Tarte fine of violet artichokes, confit lemon zest, parmesan shavings

Country style terrine, quince purée, toasted brioche

Plateau hot smoked salmon, cucumber, crème fraiche

Parsley velouté with smoked eel & bacon

Roast Yorkshire Moors pheasant, white grapes,

chopped hazelnuts and oil, Savoy cabbage

Paupiette of Scottish lemon sole, braised white beans,

field mushroom sauce, confit garlic

Roast Scottish salmon, baby squid & flat parsley salad,

brushed squid ink

Caramelized red onion tart, baked Secrett's beetroot, pea sprouts

Citrus posset, kalamansi jelly, lemon crush

Iles flottantes, pink praline, crème Anglaise

Brie de Meaux, fruit & nut bread, chilled grapes

Traditional tart of the day

3 courses £25 with a glass of Champagne

All prices are inclusive of VAT.

A discretionary 12.5% service charge will be added to your bill

Please be aware that some dishes may contain nut traces.

If you have any specific allergies, please inform a manager immediately.

This is a sample menu and subject to change.