



## EVENING STANDARD MENU

*2/3 courses with a glass of wine for £15/£20*

### STARTER

Salmon & dill fishcake, tartare sauce\*  
Prawn cocktail, lettuce, apple, cucumber, Marie rose  
Shellfish bisque, rouille, croutons, cheese\*  
Tomato & red lentil soup

### MAINS

Fish of the day  
Coq au vin, mashed potato  
KP fish pie, buttered greens\*  
Squash, chickpea & coconut curry, basmati rice

### SIDES

*French fries 2.5, Triple cooked chips 3, New potatoes 2.5, Green beans 4,  
Creamed spinach 4.5, Rocket & Grana Padano 5, Carrot & Swede mash 4*

### DESSERT

Affogato  
Lemon posset, gingerbread

\* 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.

*il Meridiane*

London  
**Evening  
Standard**



ca'di  
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.