



CRITERION
restaurant

Criterion Restaurant is delighted to be taking part in London Restaurant Week with lastminute.com.

Head chef Matthew Foxon has a passion for seasonal British produce and sources ingredients from independent small farmers across the country.

We are a member of the Sustainable Restaurant Association and are working with them to ensure our food is as sustainably sourced as possible.

Criterion London Restaurant Week Menu

£15 for two courses with a glass of Champagne
£25 for three courses with a glass of Champagne

Seasonal soup of the day

Thinly sliced rare roasted beef, horseradish cream, mini Yorkshire pudding, parsley salad
Smoked salmon mousse, melba toast, mixed cress

Free range chicken and mushroom pie, sautéed cabbage

Spinach and potato bake, feta cheese, red pepper couli

Smoked fish cakes, baby spinach, capper cream

Apple and buttermilk yoghurt mousse, rhubarb jelly

Dark chocolate and ginger tart, candied ginger, bourbon ice cream

Sticky toffee pudding, vanilla ice cream

Price includes VAT at 20%. A discretionary service charge of 12.5% will
Menu subject to change