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### Set Menu

2 COURSES £25.00

3 COURSES £30.00

### STARTERS

Gaspacho, extra virgin olive oil, roquette(v)

Cured Mackerel Escabeche, saffron pickled vegetables

Roast Chicken & Tarragon Terrine, pickled mushroom, sourdough, tarragon aioli

Marinated Laverstoke Mozzarella, heritage tomatoes, basil

### MAINS

Roast Cod Loin, creamed leeks, cockles, shitaki

Roasted Jerusalem Artichoke Risotto, pea shoots, pickled red onion

Chicken Schnitzel, champ potatoes, tenderstem, kiev butter

Lamb Leg Steak, braised peas, lettuce, mint

### PUDDINGS

Summer Pudding, vanilla ice cream

Peanut Butter & Hazelnut Tart, salted caramel ice cream

Lemon Tart, raspberry sorbet



Connor Moore, Head Chef  
The Pilot Greenwich

@FULLERSKITCHEN **WE TAKE TASTE PERSONALLY**

If you require information regarding the presence of allergens in any of our food or drink, please ask your server who will be happy to provide this information. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be prepared in the presence of ingredients which do contain allergens. (v) vegetarian (vg) vegan