

SUNDAY ROAST

2-courses | £30 per person



choose one from each section

THE ROAST

served with spiced carrot purée, maple mustard glazed parsnips, Yorkshire pudding, roast potatoes, gravy

SIRLOIN

braised ox cheek, horseradish crème fraîche

CORN FED CHICKEN

GLAZED PORK BELLY

apple sauce

MUSHROOM & CHEDDAR WELLINGTON 🍷

sides

supplement

MACARONI & CHEESE 🍷	6
FOUR CHEESE CAULIFLOWER GRATIN toasted breadcrumbs 🍷	8
HONEY BAKED CARROTS almonds, greek yoghurt, salsa verde 🌱 🍷	7

dessert

TORREJAS 🍷

maple caramel apples,
cinnamon ice cream

STICKY TOFFEE WAFFLE 🍷

butterscotch caramel,
vanilla ice cream

STRAWBERRY AMERICANO 13

Caorunn Gin, Cocchi Rosa,
strawberry peach aperitif, strawberry
shrub, Fever-Tree Mediterranean tonic

MEZCAL MARY 13

Ojo de Dios Mezcal, El Rayo Plata,
spices, tomato juice

Executive Chef Jessica Luis

🌱 Gluten free 🍷 Vegetarian 🍷 Can be made Vegan

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.
All prices include VAT. A discretionary 12.5% service charge will be added to the bill.