

# SUNDAY ROAST

2-courses | £32 per person



choose one from each section

## THE ROAST

served with buttered neeps, selection of seasonal local vegetables  
Yorkshire pudding, duck fat roast potatoes & proper gravy

RUMP OF SCOTTISH BEEF

CORN FED CHICKEN

GLAZED PORK BELLY  
apple sauce

MUSHROOM & CHEDDAR WELLINGTON 🍴

### sides

supplement

<b>MACARONI &amp; CHEESE</b> 🍴	6
<b>FOUR CHEESE CAULIFLOWER GRATIN</b> toasted breadcrumbs 🍴	8
<b>HONEY BAKED CARROTS</b> almonds, greek yoghurt, salsa verde 🍴🍴	7

### dessert

#### TORREJAS 🍴

brioche, 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

Head 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.