

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

HONEY GLAZED PORK BELLY

roasted apples, gravy

MUSHROOM & CHEDDAR WELLINGTON 🌱

sides

supplement

HONEY BAKED CARROTS	almonds, greek yoghurt, salsa verde 🌱 🌿 🌱	6
FOUR CHEESE CAULIFLOWER GRATIN	toasted breadcrumbs	8
ROASTED BRUSSELS & CHESTNUTS	maple, squash, crispy sage 🌱 🌿	8

dessert

LEMON POSSET 🌱

cardamom shortbread

TORREJAS 🌱

maple caramel apples, cinnamon ice cream

CHOCOLATE GANACHE 🌱 🌿

sesame ice cream, chocolate soil

ROB ROY 13

Highland Park 12yr, Martini Rosso,
Angostura bitters

BLOODY MARY 12

tomato, usual spices,
choice of spirit

Corporate Chef Maxwell Terheggen

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.