

# 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

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 ☺

buttered 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.