

SUNDAY ROAST

3-courses | £55 per person



choose one from each section

CORN RIBS

black garlic & fermented chilli

LOBSTER ROLL

spicy Marie Rose sauce, brioche

SEARED GRASS-FED BEEF CARPACCIO

truffle emulsion, shallots, capers, pickled shimeji mushrooms



THE ROAST

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

RUMP OF ESSEX BEEF

BRAISED SHOULDER OF MARKET LAMB

homemade mint sauce

MUSHROOM & CAMEMBERT WELLINGTON

sides

£9 supplement

CAESAR SALAD

little gem lettuce, Parmesan,
Aleppo, sourdough croutons

FOUR CHEESE CAULIFLOWER & LEEK GRATIN

crispy shallots, toasted
breadcrumbs

TENDERSTEM BROCCOLI

chermoula, toasted pumpkin seeds

BISCOFF CHEESECAKE

Lotus Biscoff crumb, shaved white chocolate

STICKY TOFFEE WAFFLE

butterscotch caramel sauce, clotted cream

Executive Chef Jonathon Bowers



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 15% service charge will be added to the bill.