

# 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

## ANGUS BEEF TARTARE

shallot, parsley, capers, crispy sourdough, egg yolk



## THE ROAST

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

## DRY AGED SIRLOIN

bone marrow

## GLAZED PORK BELLY

apple sauce

## MUSHROOM & CAMEMBERT WELLINGTON

### sides

£9 supplement

#### FOUR CHEESE

#### CAULIFLOWER & LEEK GRATIN

crispy shallots, toasted breadcrumbs

#### CAESAR SALAD

#### TENDERSTEM BROCCOLI

hummus, chilli crunch

## BISCOFF CHEESECAKE

Lotus Biscoff crumb, shaved white chocolate

## STICKY TOFFEE WAFFLE

butterscotch caramel sauce, clotted cream

## BANANA BOULEVARDIER 17

whisky, Campari, sweet vermouth,  
banana liquor

## HOUSE BLOODY MARY 17

vodka, tomato, asparagus,  
bbq spice, Cynar

Corporate Chef Maxwell Terheggen



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 14% service charge will be added to the bill.