

SUNDAY ROAST

3-courses | £55per person



choose one from each section

CORN RIBS (V) (GF)

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 (V)

sides

£9 supplement

FOUR CHEESE

CAULIFLOWER & LEEK GRATIN (V)

crispy shallots, toasted breadcrumbs

CAESAR SALAD (V)

TENDERSTEM BROCCOLI (GF) (V)

hummus, chilli crunch

BISCOFF CHEESECAKE (V)

Lotus Biscoff crumb, shaved white chocolate

STICKY TOFFEE WAFFLE (V)

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 14% service charge will be added to the bill.