

SUNDAY ROAST MENU

Two-course 45 | Three-course 55
12:00PM – 3:30PM

ADD ON

FERRARI “MAXIMUM” BLANC DE BLANCS NV 20

SOURDOUGH MALTED BREAD AND MARMITE BUTTER 4.5 (285 Kcal)

TO START

BUTTERNUT SQUASH & HARISSA SOUP (270 Kcal)

Chestnuts, confit duck, toasted nuts and seeds

SEASONAL CRUDITÉS (ve) (285 Kcal)

Red lentil hummus, chilli, pomegranate molasses

PRAWN COCKTAIL (279 Kcal)

Lobster jelly, avocado-wasabi purée, crispy shallots

PORK AND PISTACHIO PIE (300 Kcal)

Bread and butter pickles, piccalilli, mustard

TO FOLLOW

*All served with roasted potatoes, Yorkshire pudding,
seasonal vegetables, heritage carrots, cauliflower gratin*

MISO HISPI CABBAGE (711 Kcal)

Curried haricot bean cassoulet, harissa butter,
seaweed - Zero-Waste

ROASTED SCOTTISH SALMON (768 Kcal)

Saffron fregola, sun-dried tomato, fennel purée

ROASTED CHICKEN BREAST (1625 Kcal)

Clotted cream mashed potatoes, roasted baby gem, warm pea salad

SLOW-COOKED DINGLEY PORK BELLY (1950 Kcal)

Roasted hispi cabbage, pineapple ketchup

SIRLOIN (1829 Kcal)

Roscoff onion, tenderstem broccoli

TO FINISH

CHERRY TRIFLE (vg) (988 Kcal)

Black cherry compote, chocolate sponge,
chocolate pastry cream, vanilla Chantilly

CHESTNUT AND PEAR MOUSSE (519 Kcal)

Chestnut crèmeux, cinnamon ice cream, chocolate tuile

CHOCOLATE MOUSSE (vg) (623 Kcal)

70% dark chocolate, vanilla Chantilly,
chocolate and pistachio crumble

CHEESE SELECTION (606 Kcal)

SORBET SELECTION (ve) (245 Kcal)

Our commitment towards sustainability is reflected in our product sourcing. Many of our products (including our coffee, fish, meats, produce and dairy) come from local and/or Fairtrade suppliers. *Denotes that the dish is available as a half portion. Adults need around 2000 kcal a day For any dietary requirements please speak to one of our team members for assistance. (ve) vegan. (vg) vegetarian. All prices are inclusive of VAT.

A discretionary service charge of 13.5% will be added to your bill.