

SUNDAY ROAST MENU

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

ADD ON

Sourdough Malted Bread and Marmite Butter £4.5 (285 Kcal)

TO START

ENGLISH WATERCRESS AND POTATO SOUP (519 Kcal)
Confit salmon, feta

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*

BBQ HARISSA CAULIFLOWER (ve) (705 Kcal)
Red puy lentil curry, black garlic and dates purée,
spiced butter dressing - *Zero-Waste*

ROASTED CORNISH HAKE (390 Kcal)
Onion and squash puree, fennel, vadouvan beurre blanc

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

OLD ENGLISH TRIFLE (vg) (691 Kcal)
Lime infused strawberry compote, sherry-soaked sponge,
vanilla bean Chantilly

BRITISH WILDFLOWER HONEY BURNT CREAM (837 Kcal)
Lemon thyme madeleines, Buddha hand citron

CHOCOLATE TART (vg) (754 Kcal)
Blood orange compote, Maldon sea salt, vanilla ice cream

CHEESE SELECTION (760 Kcal)

SORBET SELECTION (ve) (245 Kcal)