

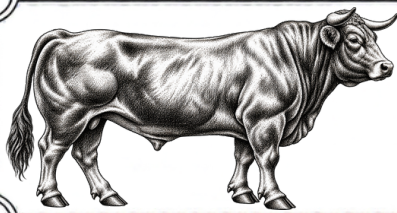
SUNDAY ROAST MENU

AVAILABLE 12PM UNTIL SOLD OUT

ROAST 80Z DRY-AGED BEEF OR **ROAST CHICKEN SUPREME**

SEASONAL VEGETABLES, ROSEMARY ROAST POTATOES,
YORKSHIRE PUDDING, RICH RED WINE GRAVY

£24 PER PERSON



UPGRADE TO A SHARING
500G/180Z SIRLOIN ROAST

£55 PER COUPLE

♦ SNACKS ♦

House Rosemary Focaccia:

E.V.O.O & Balsamic Glaze (vg) 5

Whipped Curry Butter (v) 5.5

Whipped Goats Cheese, Honey, Walnuts (v,n) 7

XL Mozzarella Stick 7.5

Aioli, Sweet Chilli (v)

♦ STARTERS ♦

Lamb Kofta 11

Minted Labneh, Crispy Onions, Chilli (gf,df(a))

Beef Tataki 13

Yuzu Ponzu, Ginger, Garlic (gf,df)

Roasted Beetroot & Poached Pear 11

Whipped Goats Cheese, Walnuts (v,vg(a),gf,n)

Glazed Pork Belly 12

Kimchi Glaze, Honeycomb (df)

Fish Tacos 14

Pico De Gallo, Lime, Aioli (gf,df)

Braised Beef Croquettes 14

Aioli, Pecorino

♦ SIDES ♦

Fries (v,vg,df,gf) 5

Truffle Parmesan Fries (gf) 6

Miso Glazed Carrots 5.5

Pistachio Crumb (v,vg,df,gf,n)

Kale Salad 5.5

Chilli, Sesame (v,vg,df,gf,n)

Onion Rings (v,vg,df,gf) 5

Potato Cake Bites 7

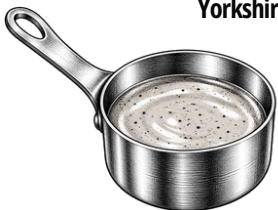
Aioli, Spring Onion, Pecorino (gf)

Cauliflower Cheese (gf) 7

♦ EXTRAS ♦

Rich Red Wine Gravy (df,gf) 1.5

Yorkshire Pudding (gf(a)) 1



♦ DESSERTS ♦

Skillet Sticky Toffee Pudding 7.5

Toffee Brandy Sauce, Vanilla Ice Cream (v)

Amaretto Affogato 9

Vanilla Bean Ice Cream, Crushed Almonds,
Espresso (v,vg(a),gf,n)

Chocolate Crèmeux 7.5

Yoghurt Sorbet, Brownie Crumb, Honeycomb (v,gf)



v = vegetarian vg = vegan gf = gluten free df = dairy free (a) = available n = contains nuts

Please let our staff know about any allergens or dietary requirements.. A discretionary 10% service charge will be added to all tables who are dining.