

April 2026

SUNDAY ROASTS

Half roasted lemon and thyme baby chicken (605 kcal)	32.00
Roast Sirloin Beef, grass fed, 32 day aged (545 kcal)	38.00
Three root Vegetable and Chestnut Wellington (459 kcal)	26.00

All Roasts are served with:

Bloody Mary Salt duck fat roasties, Yorkies, organic carrots, tender stem broccoli, buttered Savoy cabbage and traditional gravy (545 kcal per person)

Add: The Wigmore triple cheese roasted cauliflower (443 kcal)	8.50
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SNACKS

XXL stovetop 3 cheese and mustard toastie (1281 kcal)	15.00
Masala spiced scotch egg, dahl relish (395 kcal)	8.00
Buttered crumpets, citrus cured salmon, crème fraiche (280 kcal)	7.00

MAINS

Roast Cornish cod, fabada beans, chorizo, pancetta (790 kcal)	22.00
Winter bitter leaf salad, charlotte potato, violet artichoke, lemon dressing (208 kcal)	16.50

SIDES

Fat chips, Bloody Mary salt (362 kcal)	7.00
Mixed leaves, Mustard (309 kcal)	6.00
Sourdough, Ivy House farm butter (327 kcal)	4.00

DESSERTS

Fromage blanc cream, vanilla orange and raspberry syrup, tuile (239 kcal)	9.50
Warm ginger and golden syrup pudding, orange infused anglaise (575 kcal)	9.50
Arabica infused jelly, mascarpone mousse, Stracciatella ice cream (239 kcal)	9.50
Three British raw milk cheeses from Neal's Yard Dairy (1273 kcal)	15.00

If you have any food allergies or intolerances, please let a member of our team know so that we can provide you with ingredient information to make a safe choice. As allergens are present on site and some of our ingredients have 'may contain' warnings, we cannot guarantee menu items will be completely free from a specific allergen.

Some of our cheeses are unpasteurised and should be avoided by pregnant or immuno-compromised customers. Please ask to speak to a manager if you require more information.

Adults need around 2000 kcal a day. All prices are inclusive of VAT.

A discretionary 12.5% service charge will be added to your bill