

# SUNDAY ROAST

2-courses | £30per person



**choose one from each section**

## THE ROAST

served with spiced carrot purée, maple mustard glazed parsnips,  
Yorkshire pudding, roast potatoes, gravy

## RIB OF BEEF

braised ox cheek, horseradish crème fraîche

## CORN FED CHICKEN

## MUSHROOM & CAMEMBERT WELLINGTON 🌱

### sides

£5 supplement

#### FOUR CHEESE CAULIFLOWER GRATIN

toasted breadcrumbs

#### CHOPPED SALAD 🌱

lettuce, heritage tomatoes, olives,  
croutons, house dressing

#### HISPI CABBAGE 🌱

miso brown butter, caperberries,  
crispy shallots

### dessert

#### BAKED CHEESECAKE 🌱

McVitie's biscuit crust, red fruit coulis

#### TORREJAS 🌱

maple caramel apples, cinnamon ice cream

#### WEE COMRIE CUSTARD 🌱

pickled walnut, fresh apple, homemade chutney, biscuits

### ROB ROY 13

Highland Park 12yr, Martini Rosso,  
Angostura bitters

### BLOODY MARY 12

tomato, usual spices,  
choice of spirit

Culinary Director Daniel Barbosa

Executive Chef Lucia Gregusova



Gluten free



Vegetarian



Vegan

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.  
All prices include VAT. A discretionary 15.5% service charge will be added to the bill.