

# SUNDAY ROAST

3-courses | £55 per person



**choose one from each section**

## CORN RIBS 🌱 🌱

black garlic & fermented chilli

## LOBSTER ROLL

spicy Marie Rose sauce, brioche

## ANGUS BEEF TARTARE

pickled onion, mustard, Marmite egg yolk, crispy bread



## 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

## BRONZE TURKEY

## MUSHROOM & CAMEMBERT WELLINGTON 🌱

### sides

£8 supplement

#### FOUR CHEESE CAULIFLOWER & LEEK GRATIN

crispy shallots, toasted breadcrumbs

#### WINTER LEAVES 🌱

#### CRISPY BRUSSEL SPROUTS 🌱

sweet pickled chillies

## SHERRY TRIFLE 🌱

Pedro Ximénez jelly, vanilla custard, Chantilly cream,  
candied almonds

## STICKY TOFFEE WAFFLE 🌱

butterscotch caramel sauce, clotted cream

### BANANA BOULEVARDIER 17

whisky, Campari, sweet vermouth,  
banana liquor

### HOUSE BLOODY MARY 17

vodka, tomato, asparagus,  
bbq spice, Cynar

Culinary Director Daniel Barbosa

Executive Chef Maxwell Terheggen



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 14% service charge will be added to the bill.