

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

shallot, parsley, capers, crispy sourdough, egg yolk



THE ROAST

served with buttered neeps, selection of seasonal local vegetables,
Yorkshire pudding, duck fat roast potatoes & proper gravy

RUMP OF ESSEX BEEF

PORCHETTA OF DINGLEY DELL PORK BELLY

apple sauce

MUSHROOM & CAMEMBERT WELLINGTON

sides

£9 supplement

CAESAR SALAD

romaine lettuce, Parmesan,
Aleppo, brioche croutons

FOUR CHEESE

CAULIFLOWER & LEEK GRATIN

crispy shallots, toasted
breadcrumbs

TENDERSTEM BROCCOLI

hummus, chilli crunch

BISCOFF CHEESECAKE

Lotus Biscoff crumb, shaved white chocolate

STICKY TOFFEE WAFFLE

butterscotch caramel sauce, clotted cream

Executive Chef Jonathon Bowers



Gluten Free



Vegetarian



Can be made 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.