

# SUNDAY ROAST

3-courses | £55per person



choose one from each section

## CORN RIBS

black garlic & fermented chilli

## HAND-DIVED SCALLOP

apple, truffle-orange dressing, jalapeño

## 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

## CORN FED CHICKEN

## MUSHROOM & CAMEMBERT WELLINGTON

### sides

supplement

#### FOUR CHEESE

##### CAULIFLOWER & LEEK GRATIN 8

crispy shallots, toasted breadcrumbs

#### WINTER LEAVES

#### HISPI CABBAGE

miso brown butter, caperberries,  
crispy shallots

## BISCOFF CHEESECAKE

Lotus Biscoff crumb, shaved white chocolate

## STICKY TOFFEE WAFFLE

butterscotch caramel sauce, clotted cream

## BANANA BOULEVARDIER 16

whisky, Campari, sweet vermouth,  
banana liquor

## HOUSE BLOODY MARY 16

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 15.5% service charge will be added to the bill.