

SUNDAY ROAST

10th March 2024

TO START

Dill Cured Salmon £12 Horseraddish cream, apple jelly, pumpernickel

Ham Hock & Pistachio Terrine £11 Mustard mayo, cornichons, membrillo, pea shoots

Classic Caesar £12
Poached egg, croutons, parmesan

Slow Roasted Porchetta £30

Roasted Top Rump of Beef £35

Spatchcock Baby Chicken £27

Parsnip and Porcini Wellington £25

SIDES TO SHARE

(three sides for £10)

Cauliflower Cheese

Beef Dripping Roast Potatoes

Yorkshire Pudding

Braised Red Cabbage

Honey and Maple Roasted Carrot and Parsnips

VG – Vegan | V – Vegetarian - Adults need around 2000 kcal a day. Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies. A discretionary 15% service charge will be added to your total bill. Prices include VAT.