

# 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, capers, crispy sourdough, egg yolk



## THE ROAST

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

## DRY AGED SIRLOIN

bone marrow

## ROAST TURKEY

brussels sprouts, cranberries

## MUSHROOM & CAMEMBERT WELLINGTON

truffle mashed potatoes, kale, cranberries, mushroom gravy

### sides

£9 supplement

#### ROASTED BRUSSELS & CHESTNUTS

squash, crispy sage

#### FOUR CHEESE

#### CAULIFLOWER & LEEK GRATIN

crispy shallots, toasted breadcrumbs

#### CAESAR SALAD

## YULE LOG

dark chocolate & peppermint roulade, chocolate soil, and mint ice cream

## STICKY TOFFEE WAFFLE

butterscotch caramel sauce, clotted cream

Corporate Chef Maxwell Terheggen

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.