

SUNDAY ROAST

3-courses | £55 per person

choose one from each section

CORN RIBS (V) (GF)
black garlic & fermented chilli

LOBSTER ROLL
spicy Marie Rose sauce, brioche

NATIVE BEEF TARTARE
bone marrow cream, music bread

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THE ROAST

ROASTED BRONZE TURKEY (GF)
pigs in blankets, rosemary roasted potatoes, seasonal vegetables, gravy

RUMP OF ESSEX BEEF
buttered neeps, Yorkshire pudding, duck fat roasties, seasonal vegetables, gravy

MUSHROOM & CAMEMBERT WELLINGTON (VG)
buttered neeps, Yorkshire pudding, roasties, seasonal vegetables, gravy

sides

£9 supplement

HARISSA ROASTED CARROTS (VG) (GF)
granola, sheep's curd

FOUR CHEESE CAULIFLOWER & LEEK GRATIN (VG)
crispy shallots, toasted breadcrumbs

ROASTED SPROUTS (VG) (GF)
chilli, garlic, soy

APPLE & ORANGE MINCE PIE TART (VG)
custard, Calvados ice cream

STICKY TOFFEE WAFFLE (VG)
butterscotch caramel sauce, clotted cream

Executive Chef Jonathon Bowers

(GF) Gluten Free (VG) Vegetarian (V) 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 15% service charge will be added to the bill.