SUNDAY ROAST

3-courses | £55per 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 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

£9 supplement

FOUR CHEESE CAULIFLOWER & LEEK GRATIN (*) CAESAR SALAD 🥪

TENDERSTEM BROCCOLI (*) (*)

hummus, chilli crunch

crispy shallots, toasted breadcrumbs

BISCOFF CHEESECAKE

Lotus Biscoff crumb, shaved white chocolate

STICKY TOFFEE WAFFLE @

butterscotch caramel sauce, clotted cream

BANANA BOULEVARDIER 17

whisky, Campari, sweet vermouth, banana liquor

HOUSE BLOODY MARY 17

vodka, tomato, asparagus, bbg spice, Cynar

Corporate Chef Maxwell Terheggen

Gluten Free Vegetarian (Can be made Vegan