

SUNDAY ROAST

STARTERS

FRESHLY SHUCK CARLINGFORD OYSTERS (GF)
With champagne & chilli granite, chive oil
3 OYSTERS 16 6 OYSTERS 30 12 OYSTERS 59

SIGNATURE SCOTCH EGG | 14
Turkey, Pork & Sage, with cranberry ketchup

BRAISED BEEF CROQUETTES
With horseradish emulsion, mustard cream
3 CROQUETTES 14 6 CROQUETTES 26

ROAST BEETROOT SOUP | 12 (VG)
With Tarragon Infused Cream, Malted Tapioca

RED KING PRAWNS (GF) | 20
With Fennel, Kohlrabi and Dill Salad, Pickled Cucumber and Orange Segments

MAINS

All of our classic Sunday roasts are served with roast potatoes, braised red cabbage, minted courgette & peas, carrot & swede crush and Yorkshire pudding

42 DAY AGED HEREFORD ROAST BEEF | 39
With braised beef croquette, horseradish sauce and gravy

WINE PAIRING
Malbec, Roast 'De Sangre' |2020, ARGENTINA
GLASS 13.5
CARAFE 40

HERDWICK LAMB SADDLE | 38
With braised lamb shoulder, mint sauce and gravy

WINE PAIRING
Comte De Senejac | 2018, FRANCE
GLASS 14
CARAFE 40

SIGNATURE SADDLEBACK PORK BELLY | 31
With pigs in blankets, apple sauce and gravy

WINE PAIRING
Chianti Classico |2023, TUSCANY
GLASS 13.5
CARAFE 38.5

CUMBRIAN CHICKEN | 29
With sage and onion stuffed thigh, crispy bacon, bread sauce and gravy

WINE PAIRING
Albarino | 2024, SPAIN
GLASS 13.5
CARAFE 38

NUT ROAST | 28 (VG)
With mushroom vegan gravy

WINE PAIRING
Viognier Metal Label | 2025, AUSTRALIA
GLASS 10
CARAFE 27

SEA BASS FILLET | 26
With kentish broccoli, roasted red pepper, caper & black olive dressing

WINE PAIRING
Picpoul De Pinet |2023, FRANCE
GLASS 11.5
CARAFE | 32

WELLINGTON

WINE PAIRING
Rioja Gran Reserva | 2018, SPAIN
GLASS 13
CARAFE 37

Our signature beef wellington is served with a truffle mash potato and madeira sauce

SIGNATURE SHORTHORN BEEF WELLINGTON | 46

WINE PAIRING
Malbec, Roast 'De Sangre' |2020, ARGENTINA
GLASS 13.5
CARAFE 40

SIDES

TENDERSTEM BROCCOLI | 8
Black garlic yoghurt & puffed wild rice

TRUFFLED CAULIFLOWER CHEESE | 14 (V)
To share with parsley bread crumbs

HOMEMADE PORK STUFFING | 7

ROAST POTATOES (VG, GF) | 7
With garlic and rosemary salt

CHUNKY CHIPS | 7 (VG, GF)

PIGS IN BLANKETS | 7

CARROT & SWEDE CRUSH | 8 (V, GF)

DESSERT

WARM STICKY TOFFEE PUDDING | 13 (GF)
Toffee sauce, Devonshire clotted cream, Oreo crumble

RHUBARB & GINGER TRIFLE | 13
Rhubarb jelly, lemon verbena pastry cream, cream cheese frosting & crystalized ginger

APPLE WELLINGTON | 16
Allow 15 min cooking time
Hibiscus and pink peppercorn poached Pink Lady apple, wrapped in golden buttery pastry, vanilla custard

WHIPPED OAT & MIXED BERRY ETON MESS (VG) | 12
Meringue, blackberry sauce, lemon balm

SELECTION OF HOMEMADE ICE CREAMS/ SORBETS | 3.5 PER SCOOP

CHEESE PLATE | 22
Baron Bigod
Appleby's Red Cheshire
Lincolnshire Poacher Fifty
Spenwood
The Duke

Please note that certain vegetarian dishes can be altered to suit vegan requirements, please ask your server for details. (V) - vegetarian | (VG) - vegan | (GF) - gluten free.
Inform your server if you have any allergies or intolerances before you order. It is not possible to guarantee that any product is 100% free from any allergen due to the risk of cross contamination in our busy kitchen.
Prices are inclusive of VAT. A discretionary 15% service charge, which includes a non-discretionary £2 per head cover charge, will be added to your bill.