

SUNDAY ROAST

STARTERS

FRESHLY SHUCK CARLINGFORD OYSTERS (GF) With champagne & chilli granite, chive oil 3 OYSTERS 16 6 OYSTERS 30 12 OYSTERS 59	HAGGIS & PORK SCOTCH EGG 14 Soft boiled Cacklebeans Farm egg, haggis wrapped. Served alongside sharp house piccalilli	BRAISED LAMB SCRUMPETS Overnight braised lamb, served with anchovy Gentleman's relish mayonnaise 3 SCRUMPETS 14 6 SCRUMPETS 26	ROASTED TOMATO SOUP 12 (VG) Whipped vegan cream, sourdough croutons, basil cress. Served cold	CLASSIC PRAWN COCKTAIL 19 With king red prawns, Marie Rose sauce, toasted brioche, chicory
--	---	---	--	--

MAINS

All of our classic Sunday roasts are served with roast potatoes, savoy cabbage, minted courgette & peas, carrot & swede crush and Yorkshire pudding. Please note below dishes can be changed to suit gluten-free requirements. Please ask your waiter for details

42 DAY AGED ROAST BEEF 39 A true Roast feast. 42-day aged beef carved thick, with horseradish sauce. WINE PAIRING Malbec, Roast 'De Sangre' 2020, ARGENTINA GLASS 13.5 CARAFE 40	SIGNATURE PORK BELLY 31 With pigs in blankets, apple sauce and gravy WINE PAIRING Chianti Classico 2023, TUSCANY GLASS 13.5 CARAFE 38.5	ROAST CHICKEN SUPREME 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	CORNISH SEA BASS 26 Pan-seared bass fillet with white beans, artichoke and coastal herbs WINE PAIRING Picpoul De Pinet 2023, FRANCE GLASS 11.5 CARAFE 32
--	---	---	---	--

WELLINGTON

Our signature beef wellington is served with a truffle mash potato and madeira sauce SIGNATURE BEEF WELLINGTON 46	WINE PAIRING Rioja Gran Reserva 2018, SPAIN GLASS 13 CARAFE 37	WINE PAIRING Comte De Senejac 2018, FRANCE GLASS 14 CARAFE 40	With buttered mash potatoes, red wine jus and fresh mint sauce SLOW COOKED LAMB SHANK (GF) 38
---	---	---	---

SUNDAY SPECIAL

SIDES

TENDERSTEM BROCCOLI 9 Black garlic yoghurt & puffed wild rice	TRUFFLED CAULIFLOWER CHEESE 15 (V) To share with parsley bread crumbs	CREAMED SPINACH 8 (V,GF) With nutmeg	ROAST POTATOES (VG,GF) 7 With garlic and rosemary salt
CHUNKY CHIPS 7 (VG,GF)	PIGS IN BLANKETS 8	CARROT & SWEDE CRUSH 8 (V,GF)	HOMEMADE PORK STUFFING 7
ROAST SMOKED BONE MARROW 7.5 (GF) With parsley and shallot salad			

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.