

SUNDAY ROASTS

all served with Yorkshire pudding, Wagyu beef dripping roast potatoes, maple-glazed carrots and parsnips, seasonal greens, and rich gravy

LEMON & HONEY GLAZED CHICKEN 22

*Pairs perfectly with Signos Chardonnay from Pederal Valley, 12.5%.
citrus, white peach, oak spice 14.9 / 20.4 / 53*

21-DAY AGED BEEF SIRLOIN 25

*Pairs perfectly with R Collection Cabernet Sauvignon from Raymond Vineyards, USA, 14.5%.
dark red fruits, blackberry pie, plum 63*

PORK LOIN WITH CRACKLING 22

*Pairs perfectly with Parallèle 45 Côtes du Rhône Rouge from Paul Jaboulet Aîné, France, 14.5%.
strawberry, raspberry, spicy 52*

MUSHROOM, KALE & TRUFFLE WELLINGTON (PB) 20

*Pairs perfectly with Hugonell Rioja Reserva from Aldeanueva de Ebro, Spain, 13.5%.
red fruit, spicy oak, savoury 49*

SIDES

make your roast extra special - add a few indulgent sides to share

PIGS IN BLANKETS 6

TRUFFLE CAULIFLOWER CHEESE (V) 7.5

MAPLE-GLAZED CARROTS & PARSNIPS (V) 6

ROAST POTATOES & GRAVY 6

SAGE & ONION STUFFING BALLS (V) 6

VEGETARIAN (V) PLANT-BASED (PB) CONTAINS NUTS (N) NON-GLUTEN OR CAN BE MADE NON-GLUTEN (NG)

Wellington served with rapeseed oil roast potatoes & vegan gravy. Our Yorkshire puddings are not plant-based but can be served with the Wellington on request