

SUNDAY ROAST

Relax, unwind and indulge with our signature Sunday roast specials.

Dry aged Hereford beef, Yorkshire pudding, creamed horseradish, red wine jus £28

Roast porchetta, sage and onion stuffing, apple sauce £24

Wild mushroom and lentil wellington VE £22

All are served with thyme and garlic roasted potatoes, buttered spring greens, mustard and honey glazed carrots.

Pommelier recommendations

Sangiovese, Armigero Riserva, Emilia Romagna, Italy 2018 £13

Rioja Reserva El Coto 'Coto de Imaz', Rioja, Spain 2018 £17

Malbec, Durigutti Mendoza, Argentina 2019 £16

V Vegetarian | VE Vegan

Some of our dishes contain allergens. If you or a member of your party require further information relating to allergens, please ask your server for a copy of our allergens menu which contains a full listing of our dishes, and itemises the allergenic ingredients of each where applicable. A discretionary service charge of 12.5% will be added. Our cheese is sourced from Paxton & Whitfield, based in Jermyn Street. Our trusted fruit and vegetable suppliers work closely with British producers and source all of our seasonal produce for our menus, forming a 'field to fork' relationship with chefs.