# SUNDAY

Haggis sausage roll, house ketchup 3

Welsh rarebit, Guinness pickled onions [v] 3

Pig's head croquette, apple, kohlrabi 3

## TO START

| | |
|---|---|
| Toasted brown loaf, whipped confit garlic & chive butter | 5 |
| Charred cauliflower, cashew nut, parsley [pb] | 7 |
| Steak tartare, lavosh crackers, confit egg yolk, black garlic mayo | 14 |
| Roasted scallops, Jerusalem artichoke, pancetta | 15 |

## SUNDAY ROAST

*Our Sunday Roasts are designed for 1 or for 2 to share.*
*Served with charred hispi, roasted carrots, baby leek gratin,*
*beef fat roast potatoes & a red wine jus.*

| | |
|---|---|
| Hereford beef sirloin | 27 / 51 |
| Free range chicken, sage & apricot stuffing | 22 / 39 |

## MAIN COURSE

| | |
|---|---|
| Celeriac and red cabbage salad, bitter leaves, maple seeds, balsamic [v] | 15 |
| Beetroot and macadamia cheese tart [pb] | 16 |
| Beef burger, smoked cheddar, crispy shallots, paprika aioli, fries | 19 |
| Torched mackerel, peas and broad beans | 23 |

## STEAKS

| | |
|---|---|
| Scottish sirloin 225g | 27 |
| Hereford ribeye 225g | 29 |
| Angus fillet 225g | 36 |
| Peppercorn sauce | 3 |
| Red wine jus | 3 |

## SIDES

| | |
|---|---|
| Beef fat roast potatoes | 5 |
| Charred hispi [v] | 4 |
| Roasted carrots | 4 |
| Fries, rosemary salt [v] | 4 |
| Truffle and Parmesan fries [v] | 6 |

*[pb] Plant Based [v] Vegetarian. Please inform us of any allergies.*
*An optional 12.5% service charge will be added to your bill.*

# WINE

## SPARKLING

| | |
|---|---|
| Prosecco, Prima Alta, Veneto, NV | 8 / 39 |
| Champagne, NV Billecart-Salmon, Brut Réserve, FRA | 14 / 80 |
| Exton Park, 'RB 23', Brut Rosé, Hampshire, NV | 80 |

## WHITE

| | |
|---|---|
| Grillo, Il Folle, Sicily '21 | 8 / 27 |
| Picpoul de Pinet, Domaine de Cantagrils, Languedoc-Roussillon, FRA '22 | 9 / 34 |
| Sauvignon Blanc, 'Flint', C. & D. Delecheneau, Loire Valley '21 | 10 / 36 |
| Riesling, Trocken, Schwartztrauber, Pflaz '22 | 40 |
| Bourgogne Blanc Tradition, Domaine Des Deux Roches '21 | 14 / 48 |
| Grüner Veltliner, Weingut Hajszan Neumann, Nussberg '21 | 15 / 50 |

## ROSÉ & SKIN CONTACT

| | |
|---|---|
| Côtes de Provence, 'l'Écorce' Buissonnière, V. Courrèges '22 | 9 / 36 |
| Garnatxa Blanca, 'Llunari', Herència Altés, Terra Alta '21 | 13 / 53 |

## RED

| | |
|---|---|
| Nero d'Avola, Il Folle, Sicily '21 | 8 / 27 |
| Garnacha, 'Botijo Rojo', Bodegas Frontonio, Aragon '20 | 36 |
| Malbec, Cèdre Heritage, Château du Cèdre, Cahors '20 | 10 / 38 |
| Côtes-du-Rhône Réserve, Domaine Grand Veneur '20 | 40 |
| Pinot Noir, 'Gönnheimer', Weingut Eymann, Pflaz '21 | 14 / 50 |
| Shiraz, Hartenberg Wine Estate '19 | 15 / 52 |
| Malbec, DOC De Sangre, Bodga Luigi Bosca '21 | 56 |
| Montagne St Emilion, 'Les Piliers Maison Blanche', Bordeaux '18 | 17 / 60 |
| Barbera d`Alba Superiore, Casa E. di Mirafiore, Piedmont '19 | 64 |
| Rioja, 'Tinto', Finca Allende '14 | 66 |
| Old Vine Zinfandel, Bedrock Wine Co '20 | 74 |
| Barolo Pietrin, Franco Conterno, Piedmont '16 | 96 |
| Cabernet Sauvignon, Black Stallion, Napa Valley '19 | 98 |
| Margaux, Les Charmes de Kirwan, Bordeaux '19 | 100 |
| Châteauneuf-du-Pape Les Safres, Le Clos Du Caillou '20 | 106 |
| Pomerol, Château Bellegrave, Bordeaux '11 | 130 |
| Savigny-les-Beaune, Fanny Sabre, Burgundy '18 | 135 |
| Brunello di Montalcino, Fonterenza, Tuscany '16 | 220 |