

# SUNDAY ROAST

2-courses | £30 per person



choose one from each section

## THE ROAST

served with spiced carrot purée, maple mustard glazed parsnips,  
Yorkshire pudding, roast potatoes, gravy

## SIRLOIN

braised ox cheek, horseradish crème fraîche

## CORN FED CHICKEN

## MUSHROOM & CHEDDAR WELLINGTON 🍷

### sides

supplement

**FOUR CHEESE  
CAULIFLOWER GRATIN** 8  
toasted breadcrumbs

**HONEY BAKED CARROTS** 5 🍷  
chestnuts, Greek yoghurt, salsa verde

**CRISPY BRUSSEL SPROUTS** 5 🍷  
sweet pickled chillies

### dessert

**STICKY TOFFEE WAFFLE** 🍷  
butterscotch caramel sauce, clotted cream

**TORREJAS** 🍷  
maple caramel apples, cinnamon ice cream

**WEE COMRIE CUSTARD** 🍷  
pickled walnut, fresh apple, homemade chutney, biscuits

## ROB ROY 13

Highland Park 12yr, Martini Rosso,  
Angostura bitters

## BLOODY MARY 12

tomato, usual spices,  
choice of spirit

Culinary Director Daniel Barbosa

Executive Chef Lucia Gregusova



Gluten free



Vegetarian



Vegan

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.  
All prices include VAT. A discretionary 12.5% service charge will be added to the bill.