



RESTAURANT

SUNDAY ROAST

BREAD

Bierbrood, whipped butter **V +8**
Wildfarmed flour, Gilt & Flint IPA, Brue Valley organic butter

TO START

Seasonal soup, bread **V**
*vegan option available

Wimbledon Rooftop Farm mushroom risotto,
truffled cashew, porcini **V/N**
*vegan option available

Whole roasted celeriac, coconut labneh, chilli oil, z'atar **VE**
Cured sustainable yellowtail kingfish,
miso, sesame, lime, shiso

TO FOLLOW

Spicy smoky grilled tempeh, maple delicata pumpkin,
coconut butter, Autumn squash, seeds **VE**

Fish Market catch, sorrel emulsion, sea purslane vierge

Organic Haye Farm roast beef, horseradish, jus

Haye Farm roasted chicken (1/2), salsa verde, rosemary jus

**All with triple roasted potatoes, seasonal greens
& Yorkshire pudding**

TO FINISH

Kentish cobnut torta caprese, Xoco 100% cacao mousse **N**

Baked cream, honey & rooibos preserved apricots, sour rye crumb

Heritage pear & apple crumble, lavender ice cream **VE/SF**

British cheese, pickles, relish & crackers

N - NUTS | V - VEGETARIAN | VE - VEGAN | SF - REFINED SUGAR FREE
2 Courses - £50 per person | 3 Courses - £65 per person

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens.

Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.

A discretionary optional service charge of 13.5% will be added to your bill