

Sunday Roast Menu

Tipplés

Louis Pommery England Brut	17 / 74
Wildlife Botanicals*	9 / 38
Free-flowing wine on tap for 90 min**	19
Bring your own wine bottle	8

* non-alcoholic

** whole table needs to participate



Signatures

ROAST SCOTCH BEEF FILLET 454 kcal.....	29
SHARING WHOLE ROAST CHICKEN With herbs and lemon butter 968 kcal.....	50
STUFFED BUTTERNUT SQUASH Vg 286 kcal.....	22
Chestnut, cranberry, pomegranate	

Each roast comes carved with a Yorkshire pudding and gravy, and a choice of two sides:
Savoy cabbage with bacon / baked cauliflower and cheese /
Roasted potatoes / heritage carrots



Extra sides

Savoy cabbage with bacon 🍴 386 kcal.....	6	Lobster mac and cheese 326 kcal.....	12
Baked cauliflower and cheese V 285 kcal.....	6	Creamed celeriac V 112 kcal.....	7
Roasted potatoes in dripping 🍴 420 kcal.....	4	Corn ribs, lime chilli salt, bbq sauce Vg 102 kcal.....	8
Heritage carrots cooked with a hint of orange and fennel seed 🍴 V 230 kcal.....	6	Yorkshire pudding V 123 kcal.....	3
Vegan option available 🍴		Unlimited potatoes and gravy**	7

Desserts

Sharing chocolate orange fondant, vanilla ice cream 844 kcal.....	12
Apple and berry crumble, vanilla custard 496 kcal.....	8
Sticky toffee and caramelized plum, clotted cream ice-cream 550 kcal.....	8
Raspberry and chocolate ganache, raspberry compote, chocolate soil Vg 135 kcal.....	8



Vegetarian V

Vegan Vg

All prices are in Pounds Sterling and include VAT at the current rate.

A discretionary service charge of 13% will be added to your bill.

All produce is prepared in an area where allergens are present. For those with allergies, intolerances, or special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team.



Park
Corner
BRASSERIE