

SUNDAY ROAST

2-courses | £32 per person



choose one from each section

THE ROAST

served with buttered neeps, selection of seasonal local vegetables
Yorkshire pudding, duck fat roast potatoes & proper gravy

RUMP OF SCOTTISH BEEF

ROASTED NORFOLK BRONZE TURKEY
sausage stuffing, pigs in blankets, cranberry sauce

GLAZED PORK BELLY
apple sauce

MUSHROOM & CHEDDAR WELLINGTON 🌱

sides

supplement

MACARONI & CHEESE 🌱	6
FOUR CHEESE CAULIFLOWER GRATIN toasted breadcrumbs 🌱	8
BRAVAS SPROUTS spiced tomato sauce, garlic confit alioli 🌱 🌱 🌱	8

dessert

TORREJAS 🌱
maple caramel apples,
cinnamon ice cream

STICKY TOFFEE WAFFLE 🌱
butterscotch caramel,
vanilla ice cream

STRAWBERRY AMERICANO 13

Caorunn Gin, Cocchi Rosa,
strawberry peach aperitif, strawberry
shrub, Fever-Tree Mediterranean tonic

MEZCAL MARY 13

Ojo de Dios Mezcal, El Rayo Plata,
spices, tomato juice

Head Chef Jessica Luis



Gluten free



Vegetarian



Can be made 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.