

Sunday Roast

Traditionally, large joints of meat were roasted on a spit over an open fire. To achieve a similar flavour we start ours on real charcoal and finish them in the oven.

- **Slow roast rump**Served with beef dripping roast potatoes, Yorkshire puddings, carrots, greens, roasted shallots & garlic and lashings of bone marrow & onion gravy

27.00

- **Sunday Feasting**For 2 or more.
Choose any of our blackboard sharing cuts and add the trimmings.
Cuts most suitable for a Sunday-style feast are Prime Rib and Chateaubriand.

See blackboard for cuts + 9.00 for all the trimmings

SUNDAY SIDES

- **Hawksmoor Stuffing**Other Sunday roasts come with a delicious stuffing. Why not Roast Beef? We're rewriting the rule book with a decadent mix of bone marrow, onions, high-grade sausage and lots of fresh herbs.

7.00

- **Cauliflower cheese**

7.00

- **Celeriac mash & sausage gravy**

7.00

- **Roasted bone marrow & onions**

5.50

We can't guarantee roasts will be available after 5pm.