

# Sunday ROAST

LIVE CARVING FROM THE CHEFS  
FAMILY STYLE & BEST ENGLISH SEASONAL PRODUCE

Our selection of succulent slow-cooked and live hand-carved roast joints from "Ethical Butcher" - Please ask your server for the 2 cuts of the day

£39 PER PERSON

Served with gravy, roasted potatoes, charred tender stem broccoli, seasonal side dish,  
Yorkshire pudding and jus

UPGRADE YOUR SUNDAY ROAST

Enjoy 2 hours of bubbly, for an additional

£35 PER PERSON

## Cocktails

PORT MARY	16
Gin, Port wine, spiced tomato juice, lemon juice, Tio Pepe sherry Savoury, complex and fruity undertone	
GREEN ZEST	16
Green Tea infused vodka, Green Chartreuse, lemon, basil, Better's Bitters, Vibrant citrus notes, refreshing and tangy taste	
THYME ECLAT	16
Pommery Rosé Brut, Rum, lime, orange marmalade, thyme, Sweet, herbal & sparkling	

## Desserts

BAKED CHEESECAKE - Mixed berry compote, brandy snap	12
CHOCOLATE COOKIE DOUGH - Yoghurt ice cream	12
PASTRY TROLLEY - Daily selection, price for two pieces	9

Please inform your waiter of any allergies or intolerance. Not all the ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information of the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.

All our prices are in Pound Sterling, inclusive of VAT and subject to a discretionary 13.5% service charge.

