

# 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

## Eggs A La Carte

SCRAMBLED EGGS AND AVOCADO ON TOAST CHIVES, SMASHED AVOCADO, CORIANDER 345KCAL/PORTION	14
EGGS FLORENTINE (VEGETARIAN) POACHED EGGS, ENGLISH MUFFIN, SPINACH, HOLLANDAISE SAUCE 358KCAL/PORTION	14
EGGS BENEDICT POACHED EGGS, ENGLISH MUFFIN, PORK HAM, HOLLANDAISE SAUCE 416KCAL/PORTION	16
EGGS ROYAL POACHED EGGS, ENGLISH MUFFIN, SMOKED SALMON, HOLLANDAISE SAUCE 346KCAL/ PORTION	17

## Cocktails

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

## 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. We cannot guarantee the total absence of allergies. Detailed information of the fourteen legal allergens is available on request.

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