

SUNDAY ROAST

Live carving served family style with the best of seasonal British produce.

Weekly rotation of succulent slow-cooked & hand-carved roast joints from the Ethical Butcher.

Please ask your server for the two cuts of the day for **£39 per person**

Served with homemade gravy, roast potatoes, charred tender stem broccoli, seasonal side dish, Yorkshire pudding & 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, Tio Pepe Sherry
Savoury, Complex, Fruity Undertone

MONTAGU-ONI SBAGLIATO £16

Vermouth Rosemary Infused, Campari,
Prosecco, Orange.
Sparkling, Aperitivo, Bitter, Citrusy

FLOR DE MEZCAL £17

Mezcal, Hibiscus Tea, Agave, Supasawa
Smoky, Floral, Sweet, Tangy

EGGS A LA CARTE

SCRAMBLED EGGS & AVOCADO ON TOAST £14

Free Range Eggs, Chives, Smashed Avocado, Coriander 506Kcal/portion

EGGS FLORENTINE £14

Free Range Poached Eggs, English Muffin, Spinach, Hollandaise Sauce 737Kcal/portion

EGGS BENEDICT £16

Free Range Poached Eggs, English Muffin, Pork Ham, Hollandaise Sauce 753Kcal/portion

EGGS ROYAL £17

Free Range Poached Eggs, English Muffin, Smoked Salmon, Hollandaise Sauce 747Kcal/portion

DESSERTS

BAKED CHEESECAKE £12

Mixed Berry Compote, Brandy Snap - 465Kcal

CHOCOLATE COOKIE DOUGH £12

Yoghurt Ice Cream - 440Kcal

PASTRY TROLLEY £15

Daily Selection, Price For Two Pieces - 230Kcal



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

