

SUNDAY ROAST

2-courses | £30 per person



choose one from each section

THE ROAST

served with spiced carrot purée, maple mustard glazed parsnips,
Yorkshire pudding, roast potatoes, gravy

SIRLOIN

braised ox cheek, horseradish crème fraîche

CORN FED CHICKEN

MUSHROOM & CHEDDAR WELLINGTON 🍷

sides

supplement

**FOUR CHEESE
CAULIFLOWER GRATIN** 8
toasted breadcrumbs

HONEY BAKED CARROTS 5 🍷
chestnuts, Greek yoghurt, salsa verde

CRISPY BRUSSEL SPROUTS 5 🍷
sweet pickled chillies

dessert

STICKY TOFFEE WAFFLE 🍷
butterscotch caramel sauce, clotted cream

TORREJAS 🍷
maple caramel apples, cinnamon ice cream

WEE COMRIE CUSTARD 🍷
pickled walnut, fresh apple, homemade chutney, biscuits

ROB ROY 13

Highland Park 12yr, Martini Rosso,
Angostura bitters

BLOODY MARY 12

tomato, usual spices,
choice of spirit

Culinary Director Daniel Barbosa

Executive Chef Lucia Gregusova



Gluten free



Vegetarian



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.