



## SUNDAY ROAST MENU

Enjoy our fabulous Sunday roast for just £32 per person.

### MAINS

#### Roast half chicken

Chipolata bacon roll, stuffing,  
Yorkshire pudding, red wine gravy  
1275 kcal

#### Roast pork belly

Charred apple purée, crackling,  
Yorkshire pudding, red wine gravy  
1398 kcal

#### Roast aged sirloin beef

Yorkshire pudding, red wine gravy  
1098 kcal

#### Seabass fillet

Tiger prawns, vierge dressing  
1253 kcal

#### Nut roast (VG)

Mushroom vegan gravy & watercress  
1020 kcal

#### Roast leg of lamb

Baked onion  
1242 kcal

**£5 supplement**

#### Combination Roast

Sirloin of beef, pork belly and roast chicken  
1582 kcal | **£8 supplement**

All served with roast carrots, parsnips, butternut squash, spiced red cabbage and French beans and roast potatoes.

### SIDES

#### Cauliflower Cheese

318 kcal  
£5

#### Pigs in Blankets (3)

248 kcal  
£5

### PUDDINGS

#### Pear tatin (vg)

apple sorbet, fresh blackberries,  
blackberry coulis  
532 kcal

#### Triple chocolate cheesecake

Mint gelato, strawberries  
789 kcal

#### Selection of two cheeses (v)

Biscuits, chutney, grapes  
582 kcal

#### Sticky toffee pudding (v)

Vanilla gelato, butterscotch sauce  
612 kcal

(V) VEGETARIAN (VG) VEGAN

Some of our food and drinks may contain nuts and other allergens. Please speak to us before placing an order so that we can advise you on your choice. Our kitchens and bars handle all allergens and use shared equipment, so unfortunately, we cannot guarantee to be trace free. Our vegan recipes are prepared with vegan ingredients, but these may still contain traces of all allergens. If you require allergens information, or have any questions about allergens, please ask your server. A discretionary 12.5% service charge will be added to your bill and shared between our team. Adults need around 2000 kcal a day.



## DRINKS

### WHITE

175ml & Bottles

- Rare Vineyards Marsanne-Viognier, France (vg) £11.50 | £40
- Trentino L'Aristocratico Pinot Grigio, Italy (vg) £12 | £42
- Mirou Picpoul de Pinet, France (vg) £12 | £42
- Vidal Sauvignon Blanc, New Zealand £14 | £45
- Camel Valley Bacchus, England (vg) £14.50 | £55
- Pulpo Albariño, Spain (vg) | £52
- Gavi di Gavi, Enrico Serafino, Italy (vg) | £54
- Sancerre Joseph Mellot, France (vg) | £57

### RED

175ml & Bottles

- Don Jacobo Rioja Crianza, Spain £12 | £45
- Feudini Salentini 125 Primitivo del Salento, Italy £13 | £47
- Adhoc Middle of Everywhere Shiraz, Australia £14 | £52
- La Vivienda Tempranillo, Spain | £38
- Terrazas Malbec, Argentina (vg) £14.50 | £55.50
- Bourgogne Pinot Noir Louis Jadot, France (vg) £15 | £60
- Flagstone The Music Room Cabernet Sauvignon, Western Cape | £65
- Cloudy Bay Pinot Noir, Marlborough, New Zealand | £97

### ROSÉ

- Wicked Lady Zinfandel, California, USA (vg) £8.50 | £32.50
- Marchesi Ervani Pinot Grigio Rosé, Italy (vg) £10.50 | £34
- Château La Gordonne Côtes de Provence £14.50 | £57
- Chapel Down Rosé, England £14 | £56

### SPARKLING

125ml & Bottles

- Da Luca Prosecco Rosé £9 | £50
- Alberto Nani Organic Prosecco, Italy (vg) £10.50 | £55
- Ridgeview Cavendish, England (vg) £13 | £75
- Ridgeview Fitzrovia Rosé, England (vg) £14 | £82
- Ridgeview Blanc de Blancs, England (vg) £17 | £100
- Chandon Spritz, Argentina | £54
- Chapel Down Classic Brut NV, England | £65
- Ridgeview Oak Reserve, England (vg) | £140

### NON – ALCOHOLIC

#### WHITE WINE

- Torres Muscat 0.0% Spain (vg) 195 kcal | £24

#### RED WINE

- Torres Syrah 0.0%, Spain (vg)  
173 kcal | £24

#### ROSÉ WINE

- Torres Rosé 0.0%, Spain (vg)  
165 kcal | £24

#### SPARKLING WINE

- Codorniu 0% Sparkling, Spain 203 kcal | £30

### DIGESTIFS

- Port 70ml
- Graham's 10yr Tawny | £9.50
- Sherry 70ml
- Tío Pepe Jerez Xeres (ESP) | £8.50
- Harvey's Solera (ESP) | £8.50

### CHAMPAGNE

125ml & Bottles

- Pommery Brut Royal, France £18 | £98
- Pommery Brut Rosé, France £20 | £118
- Moët & Chandon Brut Imperial, France (vg) | £100
- Veuve Clicquot Yellow Label Brut, France (vg) | £125
- Pommery Blanc de Blancs Apanage Brut, France | £150
- Pommery Apanage 1874 Brut, France | £160
- Lauren Perrier Rosé, France | £185
- Pommery Cuvée Louise Vintage 2005, France | £352
- Krug Grande Cuvée, France (vg) | £362
- Louis Roederer Cristal, France (vg) | £382
- Dom Perignon Rosé Vintage, France (vg) | £497

### CLASSIC COCKTAILS

- Margarita | £17
- Olmecca Silver tequila, Cointreau, & fresh lime juice*
- Manhattan | £17
- Woodford Reserve Rye, Hotel Starlino Rosso vermouth & maraschino cherry*
- Old Fashioned | £17
- Woodford Reserve bourbon, demerara sugar, Angostura bitters & orange peel*
- Espresso Martini | £17
- Absolut Vodka, Kahlua, espresso*
- Mojito | £17
- Havana 3 rum, fresh lime, sugar syrup and fresh mint*
- Negroni | £17
- Beefeater London Dry gin, Campari, Hotel Starlino Rosso vermouth, orange peel*
- Bramble | £17
- Plymouth Gin, Briottet Crème de Mure, blackberries, lemon juice, sugar syrup*
- Cosmopolitan | £17
- Absolut Citron, Cointreau, cranberry, fresh lime*

### SIGNATURE COCKTAILS

- Cherry Bakewell | £18
- Chambord liquor, amaretto, orgeat syrup, cherry bitters, cranberry & lime juice*
- Rhubard & Ginger Sour | £18
- Beefeater Gin lifted, rhubarb liqueur, ginger syrup and lemon juice*
- Japanese Cherry Sour | £18
- Hennessy VS, Chambord liquor lime juice, agave, Japanese cherry tea, cherry puree, egg white*
- Jimmy | £18
- Hendricks gin, mint leaves, elderflower cordial, pineapple juice, cucumber*
- The Victoria Martini | £18
- Absolut, Passoa, passion fruit purée, lime juice, vanilla syrup, shot of Ridgeview Fitzrovia.*
- Raspberry Ripple | £12
- Pentire non-alcoholic gin, raspberry puree, apple, lime, vanilla, egg (Mocktail)*

125ml and 250ml wines available