

TWO-COURSES 32 | THREE-COURSES 37 | MAIN COURSE ONLY 24

Bottomless red wine 30

Malbec, Bodega La Flor, Pulenta, Mendoza, Argentina

Three Jersey oysters, merlot vinegar, lemon

Chopped beef, wasabi mayo, confit yolk, sourdough

Roasted peppers, whipped feta, ve-duja, focaccia pb

Burrata, port poached pear, walnut, chicory gf

Lamb croquettes, truffled celeriac puree, lamb Jus

Smoked salmon cruffin, spinach, lox cream cheese, poached egg, hollandaise

Roasts

Served With Duck Fat Roast Potatoes, Cauliflower Cheese

Honey & Thyme Roast Carrots & Parsnips, Greens, Gravy, Yorkshire Puddings

Grassroots Farm 45-day aged sirloin, horseradish cream +5

Waveney Valley pork belly, apple sauce

Free range Yorkshire chicken, sage & onion stuffing, bread sauce

Butternut squash and mushroom wellington pb

Roast to share for 6

Pre-order only, carved at the table

Served with duck fat roast potatoes, cauliflower cheese, honey & thyme roast carrots and parsnips, greens, gravy, yorkshire puddings

1.5kg Grassroots Farm 45-day aged sirloin +5pp
horseradish cream

1.5kg Waveney Valley pork belly,
Apple Sauce

Sides

House salad, vinaigrette, pb 6.5

Smashed cucumber, Sesame seeds, mint pb, gf 6.5

Roast young carrots pb, gf 7.5

New potato, mint butter gf 6.5

Tender stem broccoli, harissa butter, smoked almonds 8

Skin on Fries, sea salt pb, gf 7

Add truffle & Parmesan 2.5

..and custard

Sticky Toffee Pudding v

Apple Pie v

Chocolate Fondant

pb Available

No custard

British Artisanal Cheeses, Apple Chutney, Grapes, Crispbreads +7

Lincolnshire Poacher, Tunworth Soft, Cropwell Bishop Stilton, Chutney, Crispbreads

v vegetarian | pb plant based | gf gluten free

All prices include VAT. A discretionary 12.5% charge will be applied to your final bill. Please let our team know if you have any allergies, and for full allergen information please ask for the manager. 8 St. Martin's Pl, London WC2N 4JH.