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

BOTTOMLESS RED WINE 30

Malbec, Bodega La Flor, Pulenta, Mendoza, Argentina

STARTERS

Jersey Rock Oysters, No.2 'S, Shallot Vinegar, Lemon *Or Six* +14

Pea & Mint Soup, Focaccia Crouton pb

Burella, Atichoke, Broad Beans, Lemon Dressing pb/qf

Grassroots Farm Steak Tartare, Avocado, Wasabi, Toast

Crispy Prawns, Yuzu, Soy, Sweet Chilli Sauce

Chapel & Swan 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

Buttered Spring Greens 7 Tenderstem Broccoli, Garlic, Lemon 8 Green Salad, Honey Mustard Vinaigrette 7 Koffmans Fries. Sea Salt

...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.

