SUNDAY ROASTS

2 COURSES £29pp | 3 COURSES £34pp | MAIN COURSE ONLY £22pp

BOTTOMLESS RED WINE £30

Trentangeli, Tenuta Bocca di Lupo, Castel del Monte, Itali '20, Served from a Magnum

STARTERS

Three Jersey rock oysters, No.2's, shallot vinegar, lemon gf or Six +14 Creamed cauliflower soup, truffle dressing, crouton pb Lamb kofta, whipped feta Crispy prawns, Vietnamese chilli ginger dip

ROASTS

Served with duck fat roast potatoes, cauliflower cheese, honey & thyme roast root vegetables, greens, gravy, Yorkshire puddings Grassroots Farm 45-day aged sirloin, horseradish cream +6 Waveney Valley pork belly, apple sauce Free range Yorkshire chicken, sage & onion stuffing Portobello mushroom & celeriac Wellington pb

ROAST TO SHARE FOR 6 pre-order only, carved at the table

1.5kg Grassroots Farm 45-day aged sirloin +4pp
1.5kg Waveney Valley pork belly
Serves 6 people, served with duck fat roast potatoes, cauliflower cheese,
honey & thyme roast root vegetables, greens, gravy, horseradish cream, Yorkshire puddings

...AND CUSTARD

Sticky toffee pudding v Apple pie v Chocolate fondant (pb available)

NO CUSTARD

British artisanal cheeses, apple chutney, grapes, crispbreads +7

v vegetarian | pb plant based All prices include VAT. A discretionary 12,5% service 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