

SUNDAY ROAST

Live carving served family style with the best of seasonal British produce.

Weekly rotation of succulent slow-cooked & hand-carved roast joints from the Ethical Butcher.

Please ask your server for the two cuts of the day for **£39 per person**

Served with homemade gravy, roast potatoes, charred tender stem broccoli, seasonal side dish, Yorkshire pudding & jus

Upgrade your Sunday Roast

Enjoy 2 hours of bubbly for an additional **£35 per person**

COCKTAILS

PORT MARY £16

Gin, Port Wine, Spiced Tomato Juice, Tio Pepe Sherry Savoury, Complex And Fruity Undertone

GREEN ZEST £16

Green Tea Infused Vodka, Green Chartreuse, Lemon, Basil, Better's Bitters, Vibrant Citrus Notes, Refreshing And Tangy Taste

THYME ECLAT £16

Pommery Rosé Brut, Rum, Lime, Orange Marmalade, Thyme, Sweet, Herbal & Sparkling

EGGS A LA CARTE

SCRAMBLED EGGS & AVOCADO ON TOAST £14

Chives, Smashed Avocado, Coriander
345Kcal/portion

EGGS FLORENTINE £14

Poached Eggs, English Muffin, Spinach, Hollandaise Sauce
358Kcal/portion

EGGS BENEDICT £16

Poached Eggs, English Muffin, Pork Ham, Hollandaise Sauce
416Kcal/portion

EGGS ROYAL £17

Poached Eggs, English Muffin, Smoked Salmon, Hollandaise Sauce
346Kcal/portion

DESSERTS

BAKED CHEESECAKE £12

Mixed Berry Compote, Brandy Snap

CHOCOLATE COOKIE DOUGH £12

Yoghurt Ice Cream

PASTRY TROLLEY £15

Daily Selection, Price For Two Pieces

Please inform your waiter of any allergies or intolerance.

Not all the ingredients are listed on the menu and we cannot guarantee the total absence of allergies.

All our prices are in Pound Sterling, inclusive of VAT and subject to a discretionary 13.5% service charge.



