



SUNDAY ROASTS

Enjoy either two courses for £25 or three for £30

Marinated olives (VG) £5

Salted Almonds £4

Rhubarb & Raspberry Spritz £12

Bloody Mary £11.5

Paloma 0% £9.5

STARTERS

Maldon Rock Oysters, shallot vinegar lemon or ponzu & sesame (SF) (DF) (SE)
£3 supplement per oyster

Tempura oyster mushrooms, black garlic aioli (V)

Oystercatcher prawn cocktail, cucumber, apple, cos, Marie rose

Charred chicory, orange, walnuts, Camp-Coffee dressing (VG)

Classic beef tartare, traditional garnishes

London cure smoked salmon, salted cucumber, horseradish, lemon

ROASTS

All served with roasties, brown butter parsnip purée, Suffolk kale, slow roast carrots, Yorkshire pudding, gravy

Dry aged Angus beef sirloin

1/2 Free range Yorkshire chicken

Old Spot pork belly

Sweet potato, field mushroom & lentil Wellington (V) (VG without Yorkshire pudding)

'Ultimate Roast'

Angus beef sirloin, Yorkshire chicken, Old Spot pork belly, served with all the trimmings
£5 supplement

MAINS

8hr lamb shoulder shepherd's pie, seasonal greens

Battersea beer battered haddock, hand-cut chips, crushed peas, tartare sauce

Massaman aubergine, button onions, cherry tomatoes, pickled chilli, coriander (VG)

FOR THE TABLE

Honey roast Suffolk parsnips (V) £4

Old spot pork stuffing, herb & confit onion £4

Cauliflower cheese, aged cheddar sauce, chives (V) £5

Pigs in blankets, smoked bacon, Cumberland sausage £3.5

DESSERTS

Lemon posset, frozen raspberries, lime (V)

Sticky toffee pudding, toffee sauce, vanilla ice cream (V)

Dark chocolate pot, salted caramel, honeycomb, crème fraîche (V)
