SUNDAY ROAST MENU

2 courses £27
3 courses £34

STARTERS

Soup of the Day *(V)* 9
with warm focaccia *(644kcal)*

Oranage & Artichoke *(DF, NF, VG)* 13
puree, orange segments, orange & rum dressing *(533kcal)*

Mushroom & Truffle Arancini *(NF)* 9
Truffle mayonaise, parmesan *(449kcal)*

King Prawns *(GF, NF)* 14
citrus & nduja butter, braised fennel *(284kcal)*

Chicken Terrine 10
tarragon, apricot & ginger chutney, toasted brioche *(212kcal)*

MAINS

Himalayan 28-Day Aged Roast Sirloin 25
with celeriac purée *(1577kcal)*

Creedy Carver Chicken Breast 22
with butternut squash purée *(921kcal)*

Celeriac, Leek & Cheddar Pie 18
with mushroom gravy *(1840kcal)*

All roasts are served with Yorkshire pudding, roast potatoes, honey glazed heritage carrots, seasonal greens, cauliflower cheese & red wine jus. Vegan options available on request.

DESSERTS

Sticky Toffee Pudding 9
toffee sauce, pouring cream *(925kcal)*

Honey Whipped Ganache *(V)* 9
rasberry, rasberry sorbet, honey tuille *(253kcal)*

Blackcurrant Mousse 12
raspberry gel, fresh berries *(257kcal)*

Granny Gothards Ice Cream *(V, NF)* 9
Three scoops. Choose from strawberry, vanilla, chocolate, or ask your server for today's flavours *(301kcal)*

Invisible Trifle 5
Invisible Triflehas no sponge, no custard, and no cream—just layers of kindness. Your donation helps Hospitality Action support hospitality workers and their families through tough times.
Thanks for being so sweet!

Prices include VAT. A discretionary 10% service charge applies. Our kitchens handle allergens including nuts, gluten, dairy and others. Despite strict procedures, trace allergens may remain. Allergen information for all dishes, covering the 14 legally recognised allergens, is available from our team. Please inform us of any allergies or dietary needs before ordering. Indicators: (V) Vegetarian (VE) Vegan / (VE) with modifications (DF) Dairy Free / (DF*) With modifications (GF) No added Gluten / (GF*) With modifications (NF) Nut Free / (NF*) With modifications. 'No added gluten' and 'nut free' refer to ingredients used, not the absence of trace allergens. Modified dishes may require substitutions and cannot be guaranteed allergen free. Guests with severe allergies should consult our team before ordering.*

THE ORANGE ARTICHOKE