Sunday Roasts every Sunday 1200-1900

£23 for 2 courses

£29 for 3 courses

All roasts come with communal roast potatoes

**Starter**

Cured prawns, pickles, baby gem, prawn emulsion, bacon **GF** + sourdough

Tastes & textures of Jerusalem artichoke & mushroom **Vegan GF**

Mama’s sardines, Bulls-heart tomato, basil, tomato water **GF** + sourdough

Balkan ‘kofta’ flatbread, roasted pepper, yoghurt, shallots, chillies

Panisses (chickpea fries), grana padano, rosemary, truffle oil, lovage emulsion **GF**

Veggie/vegan Panisses (chickpea fries), ‘parmesan’, rosemary, truffle, roasted pepper **N GF Vegan**

**Mains**

Porchetta, quince, roscoff onion, cavolo nero, port sauce **GF**

Roast top rump beef, delica pumpkin, parsley root, horseradish, port sauce **GF**

Roast corn fed chicken breast, carrot puree, miso honey carrot, pickled carrot, red wine sauce

Roasted skate, coco beans, cavolo nero, chicken sauce **GF**

Roasted cauliflower ‘steak’, cauliflower puree, pickled chard, cured egg yolk, leaves, cheesy béchamel sauce **V**

Roasted cauliflower ‘steak’, vegan pesto, pickled chard, cashew sesame crumb, leaves **VEGAN N**

**Dessert**

Chocolate mousse, blackberries, chestnut glass **N** **GF Vegan**

Buttermilk juniper pudding, golden raisins, ginger, pine nuts **N**

Lost Bread, roasted plum, meadowsweet crème fraiche, honey and hazelnut **N**

Chefs cheese choice, apple and onion chutney, rye bread

Drowned toast ice cream, double espresso

**V** = vegetarian **GF** = gluten-free **N** = contains nuts

A discretionary 12.5% service charge will be added to your bill. All tips go to our staff. We are also cashless - card only please, thanks.