

LANDOR

sunday roast

sharers

charcuterie board – serrano ham, chorizo, pork loin, salchichon, olives, gherkins, sourdough 18.0

garlic & rosemary baked camembert, toasted ciabatta, cranberry confiture 16.0

starters

american style buffalo chicken wings, ranch dressing 9.0

honey jack daniels hot bbq wings 9.0

hummus and flatbread 7.5

Iberico Ham Croquetas, garlic aioli 9.0

roasts

all served with roasties, seasonal greens, honey glazed carrots, parsnips, gravy & double egg yorkshire pudding

trio of meats with extra trimmings (serves 2) 48.0

28 day-aged sirloin of beef 21.50

rolled slow roast pork belly 20.0

garlic, lemon & herb half roast chicken 19.50

white truffle, mushroom and sweet potato wellington, vegan gravy 18.50

*vegan option available, please speak to your server

all kids roasts available 15.0

extras

side of veg 5.0 yorkshire & gravy 2.5

roast potatoes & gravy 4.5 extra gravy 1.5

mac n cheese (for two) 7.0

puds

sticky toffee pudding, caramel sauce, vanilla ice cream 6.5

chocolate fudge brownie, vanilla ice cream 6.5

apple & cinnamon crumble, vanilla ice cream 6.5

an optional service charge of 12.5% will be added to your bill, all of which is distributed between staff.

White Wine		175ml	250ml	bottle
House White	Lemon, green apple and blossom on the nose. Fresh, crisp and balanced	6.30	8.70	25.00
Pinot Grigio, Il Badalisc, Veneto - ITA	Fresh aromas of apple and pear with a hint of citrus fruit that fades into a lovely floral finish	7.00	9.75	28.00
Domaine de Papolle Côtes de Gascogne - FRA	A bright & fresh crowd favourite	7.40	10.40	30.00
Picpoul de Pinet, 'Sel et de Sable' - FRA	Citrus and tropical fruit with a light and dry palate	8.20	11.40	33.00
Sauvignon Blanc, Wairau River - NZ	Notes of tropical fruit and citrus on the nose, flavours of guava and stone fruit	9.50	12.75	37.00

Red Wine		175ml	250ml	bottle
House Red	Elegant red berries with a subtle peppery edge. Soft tannins and a lovely smooth mouthfeel	6.30	8.70	25.00
Shiraz, Record Sun - AUS	Jammy plum fruit balanced by smooth tannins and a black pepper kick	6.90	9.75	28.00
Malbec, Punto Alto - ARG	Bramble fruit & black cherries, full body with a rich notes of chocolate on the finish	7.50	10.40	30.00
Bodegas Estraunza Solar de Estruanza Rioja - ESP	Vibrant red fruit, floral notes, and a touch of liquorice	8.20	11.40	33.00
Pinot Noir, Sensas, d'Oc - FRA	Light and juicy with flavours of cherry, raspberry and plum			35.00

Rosé Wine		175ml	250ml	bottle
Maison Bosquet Rosé, Pays d'Oc - FRA	Pale, dry and elegant with a touch of peach and a refreshing mineral finish	7.25	10.00	29.00
Chateaux Paradis, Essenciel, Coteaux d'Aix en Provence - FRA	Crisp red berries, wild herbs with a savoury mourish finish			36.00
Whispering Angel Rose, Chateau D'Esclans - FRA	Pale pink, elegant summer fruits with a crisp smooth finish			50.00
Chateaux Paradis, Coteaux d'Aix en provence, Magnum - FRA	Crisp red berries, wild herbs with a savoury mourish finish			75.00

Sparkling		125ml	bottle
Porte Nova, prosecco, extra dry - ITA	Fruity aromatic bouquet with hints of honey and apple	7.0	34.00
Ridgeview 'Bloomsbury' Classic Cuvée - ENG	Zesty citrus fruit, crisp apple and Brioche, well balanced and elegant		55.00
Ridgeview 'Fitzrovia' Rosé Classic Cuvée - ENG	Fresh and lively red berry fruit		60.00
Special Cuvée, Brut Vauban Frères, A R Lenoble, Champagne	Soft nutty flavour with notes of Brioche and baked apple pie with a long lingering finish.		52.00
Palmer & co brut champagne reserve - FRA NV	A rich aromatic palate of white fruits, pears, baked apples & apricots, with subtle notes of honey, hazelnuts & dried currants		70.00
Palmer & co blanc de blancs champagne - FRA NV	Floral aromas of honeysuckle with delicate flavours of citrus fruit, white peach, fresh almond & brioche		90.00