



Sunday Menu - Served 12-9pm

The EDT Bloody Mary: Reyka vodka, house spiced tomato juice, chilli flake rim 12.0

NIBBLES

Gordal olives (vg)	5.0
French rosemary almonds (vg)	4.0

STARTERS

Crispy chicken, Korean ketchup, chilli, spring onion, sesame seeds	9.0
Hummus, parsley & red onion, Kalamata olives, flatbread (vg)	8.5
Padrón peppers, smoked Maldon salt (vg)	7.5
Chicken liver parfait, red onion marmalade, sourdough toast	8.5
Fried halloumi, hot sauce, tahini (v)	8.5
Salt & pepper squid, roasted garlic aioli	9.0

ROASTS

All our roasts come served with roast potatoes, seasonal veg, a Yorkshire pudding & gravy

Chef's roast - Hereford sirloin of beef, free-range Yorkshire chicken & Duroc Hampshire roasted pork belly	27.0
Free-range Yorkshire chicken, pork stuffing	21.0
28-day aged Hereford sirloin of beef, horseradish cream	23.0
Duroc Hampshire roasted pork belly, apple sauce	21.0
Beetroot, nut & butternut squash Wellington, vegan gravy (v)(vg on request)	19.5

SUNDAY SIDES

Cauliflower cheese (v)	7.0	Yorkshire pudding & gravy (v)	2.5
Pig in blankets & stuffing	6.5	Roast potatoes	6
Seasonal veg (vg)	5.5		

MAIN

Cider-battered North Sea haddock, mushy peas, tartare sauce, triple cooked chips <i>add chip shop curry sauce 1.5</i>	18.5
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DESSERTS

Sticky toffee pudding, butterscotch, vanilla ice cream (v)	7.5
Chocolate Brownie, vanilla ice cream (v)	7
Selection of Ice Cream Union ice cream & sorbets (v)(per scoop)	2.5

Our meats are proudly supplied by HG Walters of Baron's Court, a family run butchers since 1972 & our veg by Rushton's Greengrocer of New Covent Garden Market

*We cannot guarantee the absence of traces of nuts or other allergens. Please advise a member of staff if you have any particular dietary requirements.
An optional 12.5% will be applied to your bill, all of which goes to our staff.*



CLASSIC COCKTAILS

Espresso Martini - Absolut vanilla, Kahlúa, espresso	12.0
Negroni - Beefeater, Campari, Cinzano Rosso	12.0
Old Fashioned - Buffalo Trace, bitters, sugar	12.0
Tommy's Margarita - Olmeca Altos Plata blanco, agave, lime	12.0
Mai Tai - Diplomático & Goslings rum, Cointreau, orgeat, citrus	12.0
Mahiki Switch - Mahiki Pineapple & Coconut rum, ginger ale, Angostura bitters	12.0
Paloma - El Rayo Reposado tequila, Montzi Grapefruit liqueur, citrus, agave, Franklin & Sons grapefruit soda	12.0
Pornstar Martini - Absolut Vanilla vodka, Montzi Passionfruit & Yuzu liqueur, passionfruit sugar, pineapple, citrus, Prosecco	12.0

SPRITZ

Aperol Spritz - Aperol, Prosecco, soda	11.5
Hugo Spritz - St-Germain Elderflower liqueur, Prosecco, soda	11.5
Italicus Spritz - Italicus, Prosecco, soda	11.5

MULLED GOODNESS

Mulled Wine - Ananto Organic Tempranillo, house spice mix	8.0
Mulled Cider - Sandford's Devon Scrumpy Cider, house spice mix	6.0

DRAUGHT BEER & CIDER

Asahi Super Dry - Japan, Lager, 5.0%	7.4
Birra Moretti - Italy, Lager, 4.6%	7.1
Beavertown Neck Oil - England, Session IPA, 4.3%	7.4
Jubel Peach Beer - England, Gluten-Free Lager, 4.0%	7.9
Gipsy Hill Hefcat - England, Session IPA, 4.6%	7.2
Guinness - Ireland, Stout, 4.2%	7.0
Inch's - England, Cider, 4.5%	6.55
Cruzcampo - Spain, Lager, 4.4%	7.2
Red Stripe - Jamaica, Amber Lager, 4.7%	7.1
Stone & Wood - Australia, Pacific Ale, 4.4%	7.5
Amstel - Netherlands, Lager, 4.1%	6.2
The Goodness Brewing Co. - YES! - England, Session IPA, 4.5%	7.3
Cask Ale - Ask your server for today's choices	5.35

SELECTION OF OUR WINES

WHITE

	175ml	bottle
Picpoul de Pinet, Ormarine, Carte Noire - France	8.5	35.0
Sauvignon Blanc, Moko - New Zealand	9.7	40
Vinho Verde, Vila Nova - Portugal	9.1	37.5
Pinot Grigio, Il Badalisc - Italy	7.1	29.0
Riesling, Novas Stellar Selection - Chile	-	41.5
Albariño, Valmiñor, Rías Baixas - Spain	-	52

RED

	175ml	bottle
Merlot, Sierra Grande - Chile	7.2	29.5
Shiraz, The Black Craft - Australia	8.7	36.0
Pinot Noir, Les Volets - France	8.2	33.5
Shiraz, Record Sun - Australia	7.9	32.5
Malbec, Estampado - Argentina	8.6	35.5
Primitivo, Vallone Versante - Italy	9.3	38.5
Côtes du Rhône, Domaine Boutinot - France	-	35.0
Cabernet Sauvignon, Circumstance - South Africa	-	47.5
Rioja, Valenciso - Spain	-	50.0
Chianti, San Felice - Italy	-	53.5

ROSÉ

	175ml	bottle
Mirabello Pinot Grigio, Provincia Di Pavia - Italy	7.1	29.0
Mirabeau Classic, Côtes de Provence - France	11.4	47.5
Mirabeau Pure, Côtes de Provence - France	-	52.5

SPARKLING

	125ml	bottle
Prosecco, Le Dolci Colline - Italy	7.4	35
Brut Reserve, Chapel Down - England	-	62.5
Veuve Clicquot - France	-	81.5

PACKAGED BEER

Brooklyn Stonewall IPA - USA, Session IPA, 4.3%	6.9
Sol - Mexico, Lager, 4.2%	5.9
Old Mout - New Zealand, Fruit Cider, 4.0%	7.0
Aspall - England, Cider, 5.5%	6.7
Guinness 0.0% - Ireland, Stout, Alcohol Free, 0.0%	6.3
Beavertown Lazer Crush - England, IPA, Alcohol Free, 0.3%	5.6
Lucky Saint Unfiltered Lager - Germany, Lager, Alcohol Free, 0.5%	5.5