
CUT SUNDAY ROAST

STARTERS (choice of)

Burrata, Kale Pesto, Summer Garden Vegetables, Beetroot Purée	£32
Butter Lettuce Salad, Avocado, Stilton, Champagne-Herb Vinaigrette	£20
Dorset Crab & Lobster 'Louis' Cocktail, Avocado, Horseradish Panna Cotta	£32
Seared Orkney Scallops in the Half Shell, Garlic & Chilli Butter	£34

MAIN COURSE (choice of)

Roasted Grass-Fed English Beef Sirloin	£65
22 Day Aged Grass-Fed, Beef Wellington	£65
Chargrilled Baby Roasted Chicken	£65
Vegetarian Wellington, Mushrooms, Spinach, Carrots	£65

All Served With Roast Potatoes, Tenderstem Broccoli, Roasted Carrots and Parsnips, Cauliflower Cheese, Confit Shallot, Wagyu Dripping Yorkshire Pudding and Gravy

DESSERTS (choice of)

Basque Style Cheesecake, Market Strawberries, Strawberry Coulis	£16
Summer Mango Pavlova, Tahitian Vanilla Cream, Mango Sorbet	£16
Market Berry Crumble, Candied Almonds, Tahitian Vanilla Ice Cream	£16

Culinary & Beverage Operations Director, Elliott Grover | Head Chef, Ibrahim Arif

Our menu contains allergens. If you have a food allergy or intolerance, please let a member of the restaurant team know on placing your order. Prices include VAT and exclude 15% service charge.