

NIBBLES

Padrón peppers, saffron crème fraîche | 4

Garlic and coriander flatbread, roast chicken hummus | 4

Ortiz anchovies, olive oil and focaccia | 5.5

ROASTS

½ herb-roasted spatchcock chicken piccata for two | 52

600g charcoal-roasted sirloin with chimichurri for two | 60

Porchetta with sage and garlic, crispy crackling | 26

Fire-roasted aubergine topped with 'Fat Cow' cheese and paprika crumb | 18

All served with warm broccoli bagna càuda, garlic-roasted potatoes and black pepper gravy

Add:

Extra gravy | 2

Aioli | 2

Truffle mayonnaise | 2

SIDES

Rosemary-salted fries | 3.5

Roasted hispi cabbage, herb emulsion, crispy onions | 3.5

Carrot and sesame salad | 2.5

DESSERTS

Selection of sorbets and ice creams | 3 per scoop

Chocolate ganache, olive oil, crème fraîche | 5

Apple tarte Tatin with vanilla ice cream to share | 6 per person

Please inform your server of any allergies, intolerances or dietary requirements.

A discretionary 12.5% service charge will be added to your bill; just let your server know if you would prefer it removed.

MOVING YOU
THROUGH THE ART OF
BRITISH DINING



CARRIAGES

SUNDAY LUNCH