

SAMPLE SUNDAY LUNCH

TIPPLES

Charles Heidsieck Brut Reserve NV, Champagne 19.5

DRD bloody mary 11

Frozen paloma 13

SNACKS

Smoked whipped lardo, sourdough 4.5

Woodfired aubergine & miso dip, sesame 10

Salt Pig air dried ham 9

STARTERS

Pickled & grilled onion, romesco 10

Beef Tartare, beef dripping toast, parmesan 15

Crab on rye brioche 17

Burrata, tomato, sourdough crumb 14

PUDDING

Raspberry pavlova, raspberry sorbet 10

Crème brûlée 10

Sticky toffee pudding & vanilla ice cream 10

Smoked Salted Caramel Fudge 4

Cheese, biscuits & condiments 5 each

*Comte' du Jura 30-36, Ticklemore, Black Truffle Camembert
Spennwood, Crottin de Chavignol, Roquefort*

Unlimited Belu still or sparkling 1.5

Prices include VAT. An optional service charge
of 12.5% will be added to your bill.

Allergens? Please ask your server.

ROASTS

Roast sirloin of beef
& Yorkshire pudding
29

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Grilled free range chicken &
bread sauce
27

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Rotisserie pork collar,
crackling & apple sauce
27

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Woodfired beetroot rice,
sheep's labneh,
treacle dressing
25

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Grilled bass, green olive &
herb tapenade
40

*All served with roast potatoes,
carrots, green beans & cauliflower
cheese*