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# CUT SUNDAY ROAST

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## STARTERS (choice of)

Baby Heritage Beetroots, Burrata, Blood Orange, Walnuts, Radicchio & Dandelion	£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

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## MAIN COURSE (choice of)

Roasted Grass-Fed English Beef Sirloin	£65
22 Day Aged Grass-Fed, Beef Wellington	£65
Roasted Half Suffolk Chicken, Bread sauce, Parsley Stuffing	£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*

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## DESSERTS (choice of)

Basque Cheesecake, Spiced Plum Compote	£16
Sticky Toffee Medjool Cake, Orange Marmalade, Honeycomb Ice Cream	£16
Granny Smith Apple Crumble, Candied Almonds, Tahitian Vanilla Ice Cream	£16

Executive Chef, 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.