

SUNDAY ROAST MENU

12pm - 3.30pm | Three-course | £65pp | Add wine pairing | £35pp

FOR THE TABLE

Green Olives	£6.5	Artisan Sourdough & Ampersand Cultured Butter	£8
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STARTERS choose one

Velouté of English Asparagus

Pickled quail egg, smoked bacon, pickled mushroom

Vg Salt Baked Beetroot Salad

Pickled candy beetroot, William pear, crisp walnuts, crematta, basil pesto

Cured Blow Torched Cornish Mackerel

Pink Fur potato & apple salad, pickled cucumber, pink percelin, smoked caviar dressing

Gravadlax of Chalk Stream Trout

Sauce Cambridge, crisp shallots, capers, salty fingers, lemon crème fraîche

Cotswolds White Chicken Terrine

Poached, confit, smoked chicken, Paris brown mushroom, pickled onion purée, crisp chicken skin

Carpaccio of Irish Beef

Garlic purée, green beans, preserved tomato, rocket, beef essence, aged Parmesan

Wine Pairing choose one

La Cadence Blanc, Colombar, Languedoc, France 2023

Lágrimas Rosé, Bodegas Oberg, Spain 2023

Rioja Valdegarú, La Rioja Alavesa, Spain 2021

MAINS choose one

V Sweetcorn & Mushroom Spelt Risotto

Grilled sweetcorn & maitake mushroom, black garlic, salted corn butter

Add truffle +£12

Roasted Sea Bream

Orzo tomato risotto, anchovy, basil tapenade

Jimmy Butlers Pork Chop

Caramelised apple purée, buttered kale, black pudding, cider sauce

Wine Pairing choose one

Cloudy Bay, Sauvignon Blanc, Marlborough, New Zealand 2023

Lágrimas Rosé, Bodegas Oberg, Spain 2023

Malbec, Las Terrazas, Mendoza, Argentina 2022

~ ROASTS ~

V Nut Roast

Heritage carrots, parsnips, spring greens, roast potatoes, Yorkshire pudding, vegetable gravy

Roasted Rump of Hereford Beef

Heritage carrots, parsnips, spring greens, dripping roast potatoes, Yorkshire pudding, horseradish cream, red wine sauce

Roasted Breast of Suffolk Corn-fed Chicken

Heritage carrots, parsnips, spring greens, roast potatoes, Yorkshire pudding, bread sauce, gravy

Roasted Leg of Cornish Lamb

Heritage carrots, parsnips, spring greens, roast potatoes, Yorkshire pudding, salsa verde, gravy

SIDES

Mash Potato	£9	Butter Poached Heritage Carrots	£9
<i>Chive butter</i>		<i>Star anise, tarragon</i>	
Bitter Leaf Salad	£9	Creamed Green Beans	£9
<i>Cherry dressing</i>		<i>Whole grain mustard</i>	
Fries with Truffle & Aged Parmesan	£12	Cauliflower Cheese	£10

DESSERTS choose one

Chocolate Dome

Guanaja 70%, feuilletine, Amarena

Yuzu Posset

Blueberry sorbet, shortbread, white chocolate

Passionfruit Meringue Tart

Peppermint, yoghurt & passionfruit sorbet

Artisan Cheese (£8 supplement)

Gorwydd Caerphilly – Cow's Milk, Somerset

Dorstone – Ash-Coated Goat's Milk, Herefordshire

Wynslade – Cow's Milk, Hampshire

Colston Bassett Stilton – Cow's Milk, Nottinghamshire

Wine Pairing choose one

Côteaux du Layon St Aubin, D. Barres Loire, France 2022

Tawny Port 10 yo, Delaforce Port, Real Companhia Velha, Portugal

aqua shard

SUNDAY ROAST BEVERAGE SELECTIONS

COCKTAILS

AQUA BELLINI Peach liqueur, apricot brandy, peach purée, topped with fizz FRUITY LIGHT CRISP	£15	THE SOHO VELVET Grey Goose vodka, Chocolate glaze, Cadello, Martini Rubino Speciale, Brunette cold brew coffee, cherry foam SMOOTH CREAMY WITH INTENSE CHOCOLATE NOTE	£15
PENNY LANE PUNCH 42 Below vodka, passionfruit wine, Muyu Vetiver Gris, St.Germain Elderflower liqueur, Noilly Prat dry VIBRANT FRAGRANT AROMATIC	£15	AQUA 75 Sipsmith dry gin, fresh lemon, sugar syrup, fizz REFRESHING FIZZY ZESTY	£15
THE BIRD OF SICHUAN Patron Reposado tequila, Illegal Mezcal, Italicus Bergamotto liqueur, Sichuan infusion, agave, fresh grapefruit juice REFRESHING CITRUSY WITH ZINGY SENSATION	£15	BRAMBLE BRIDGE Sipsmith dry gin, fresh lemon, crème de mûre AROMATIC FRESH FRUITY	£15

MOCKTAILS

FREDDIE'S LOVE Everleaf Mountain, Wild Idol alcohol free sparkling wine, rose, hibiscus & raspberry cordial, fresh grapefruit juice FRUITY FLORAL SILKY FINISH	£12	GOLDEN HIND Abstinence Cape Spice, lime juice, agave syrup, Sichuan pepper cordial, Fever-Tree Indian tonic, grapefruit juice REFRESHING CITRUSY ZINGY SENSATION	£12
COOK'S COMPASS Smiling Wolf non-alcoholic rum, pineapple syrup, dragon fruit & lychee blend EXOTIC FRUITY FOR TROPICAL EXPLORERS	£12	NAVIGATOR'S ELIXIR Everleaf Marine, lime & basil cordial, lime juice ZESTY HERBACEOUS FRAGRANT	£12

BUBBLES & WINES

NV	Veuve Clicquot , Yellow Label, Brut, Reims 🍷	£20	2021	Rioja Valdegarú , La Rioja Alavesa, Spain 🍷 (r)	£16
NV	Bolney Classic Cuvée Brut , West Sussex 🍷	£14	2022	Malbec , Las Terrazas, Mendoza, Argentina 🍷 (r)	£18
2022	Wild Idol Alcohol Free Sparkling White , Müller-Thurgau, Rheinhessen, Germany	£14	2023	Pinot Noir , Bolney Wine Estate, West Sussex, England (r)	£12
2023	Verdejo , Protos, Rueda, Spain 🍷 (w)	£16	2023	Whispering Angel , Rosé, Chateau D'Esclans, Côte de Provence, France 🍷 (rosé)	£18
2023	Cloudy Bay , Sauvignon Blanc, Marlborough, New Zealand (w)	£19	2023	Lychgate Rosé , Bolney Wine Estate, West Sussex, England (rosé)	£12
2023	Pinot Gris , Bolney Wine Estate, West Sussex, England (w)	£12			

(w) White wine (r) Red wine (rosé) Rosé wine

BEERS

Meantime London Lager	£10.5	Curious Apple Cider	£10.5
Meantime London Pale Ale	£10.5	Peroni Libera (non alcoholic)	£9

All dishes may contain allergens. Please let your server know if you have any severe allergies or intolerances. Despite efforts to prevent cross-contaminations, we do use allergens in our kitchens and any of our dishes may contain traces of allergens. Our menus are sample menus and are subject to change. Prices are indicated in GBP (£). All prices include VAT at the current rate. A 15% discretionary service charge will be added to the final bill. *v* - vegetarian *vg* 🍃 - vegan