



Sunday menu served 12-9pm

The EDT Bloody Mary: Reyka vodka, house spiced tomato juice, chilli flake rim 12

NIBBLES

Gordal olives (vg)	5
French rosemary almonds (vg)	4

STARTERS

Beetroot & plum salad, pecans, mint (vg)	8
Crispy chicken, Korean ketchup, chilli, spring onion, sesame seeds	9
Hummus, parsley & red onion salad, Kalamata olives, flatbread (vg)	8.5
Whitebait, aioli	7.5
Fried halloumi, hot sauce, tahini (v)	8.5
Salt & pepper squid, basil, aioli	9
Padrón peppers, smoked salt, sumac (vg)	7.5

ROASTS

All our roasts come served with roast potatoes, seasonal veg, a Yorkshire pudding & gravy

Hereford beef, free-range Yorkshire chicken, Duroc Hampshire pork belly	25
Free-range Yorkshire chicken, pork stuffing	19.5
28-day aged Hereford beef, horseradish cream	22
Duroc Hampshire roasted pork belly, apple sauce	20
Beetroot, nut & butternut squash Wellington, vegan gravy (v) (vg on request)	18.5

SUNDAY SIDES

Cauliflower cheese (v)	7	Yorkshire pudding & gravy (v)	2.5
Pig in blankets & stuffing	5	Roast potatoes	6
Seasonal veg (vg)	5.5		

MAINS

Cider-battered North Sea haddock, mushy peas, tartare sauce, triple cooked chips	18.5
Caesar salad: cos lettuce, caesar dressing, Parmesan, focaccia croutons	12
Add chicken	5

DESSERTS

Sticky toffee pudding, vanilla ice cream (v)	7.5
Chocolate brownie, vanilla ice cream (v)	7
Eton mess (v)	7
Selection of Ice Cream Union ice cream & sorbets (v, priced per scoop)	2.5

Our meats are proudly supplied by HG Walters of Baron's Court, a family run butchers since 1972 & our veg by Rushton's Greengrocer of New Covent Garden Market

*We cannot guarantee the absence of traces of nuts or other allergens. Please advise a member of staff if you have any particular dietary requirements.
An optional 12.5% will be applied to your bill, all of which goes to our staff.*