



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

Crispy chicken, Korean ketchup, chilli, spring onion, sesame seeds	9
Hummus, parsley & red onion salad, Kalamata olives, flatbread (vg)	8.5
Padrón peppers, smoked maldon salt (vg)	7.5
Chicken pâté, caramelised onion, toasted baguette	8
Fried halloumi, hot sauce, tahini (v)	8.5
Salt & pepper squid, basil aioli	9

ROASTS

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

Chef's roast - 35 day aged sirloin of beef, White cobb chicken & Duroc roasted pork belly	27
35 day aged grass fed sirloin of beef, horseradish cream	23
White Cobb chicken, pork stuffing	21
Duroc roasted pork belly, apple sauce	21
Beetroot, nut & butternut squash Wellington, vegan gravy (v) (vg on request)	19.5

SUNDAY SIDES

Cauliflower cheese (v)	7	Yorkshire pudding & gravy (v)	2.5
Pig in blankets & stuffing	6.5	Roast potatoes	6
Seasonal veg (vg)	5.5		

CIDER BATTERED FISH & CHIPS

North Sea haddock, mushy peas, tartare sauce, triple cooked chips 18.5

DESSERTS

Apple & berry crumble, ginger ice cream	7.5
Sticky toffee pudding, vanilla ice cream (v)	7.5
Chocolate brownie, vanilla ice cream (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 & Select Butchers, a bespoke butchery founded out of Smithfield market. Our veg is sourced from Rushton's Greengrocer of New Covent Garden Market.

We cannot guarantee the absence of traces of nuts or other allergens. If you have any dietary requirements or allergies, kindly inform a member of our team. An optional 12.5% service charge will be added to your bill - all of which goes to our staff. (V) vegetarian (VG) vegan