EVERY SUNDAY

18TH FLOOR

SUNDAY MENU

12 NOON TO 4PM

TWO COURSES £48 | THREE COURSES £55

STARTERS

Caesar Salad with Chicken Breast

Crispy Calamari with Chilli and Coriander Salad, Served with Lemon and Garlic Mayonnaise

Sticky Finger Chicken Wings with Sour Cream Dressing

18th Floor Signature Prawn Cocktail

Slow-Roasted Cherry Tomato and Shallot Tart

SUNDAY ROASTS

Roast Rib of Angus Beef
Beef-Dripping Roast Potatoes and Bone Marrow Red Wine Gravy

Half Roast Chicken
Traditional Bread Sauce

Slow-Roasted Lamb Shoulder
Served on the Bone with Roasted Garlic and Rosemary Gravy

All Sunday roasts are served with beef-dripping roast potatoes, Yorkshire pudding and a selection of seasonal vegetables.

Soy and Miso-Glazed Salmon
Yuzu-Dressed Pak Choi with Chilli and Onion Salad

Smoked Aubergine Fritter
Aubergine and Squash Stew, Skillet Hash and Basil Dressing

DESSERTS

Brioche French Toast with Berry Compote and Crème Fraîche

White Chocolate and Vanilla Cheesecake with Ginger Biscuit Crumb

Chocolate and Pistachio Crémeux with Pistachio Crumb

Apple and Cinnamon Crumble with Vanilla Ice Cream

Our menu contains allergens. If you have any allergies or intolerances, please let a member of our team know upon placing your order.
Prices include VAT and exclude 13.5% service charge.

18TH FLOOR

BY THE GLASS

Champagne & Sparkling

		125ml
NV	Tresor Brut Gran Reserva, Pere Ventura, *Spain*	11
NV	Veuve Clicquot, Yellow Label, Brut, *France*	18
NV	Laurent-Perrier Rosé, *France*	25

White Wine

		175ml
2025	Fonte della Vigna, Trebbiano, *Italy*	9
2025	Sartori, Pinot Grigio, *Italy*	10
2025	Stormy Cape, Chenin Blanc, *South Africa*	11
2025	Rapaura Springs, Sauvignon Blanc, *New Zealand*	12
2025	Catena, Tupungato, Chardonnay, *Argentina*	13

Rosé Wine

		175ml
2025	Martin Codax, Cuatro Pasos, *Bierzo, Spain*	11
2025	Whispering Angel, Château d'Esclans, *France*	15

Red Wine

		175ml
2025	Rometta, Sangiovese, *Italy*	9
2024	Stormy Cape, Shiraz, *South Africa*	10
2025	Tilia, Malbec, *Argentina*	11
NV	Meinert, Le Berry, Bordeaux Blend, *South Africa*	12
2023	Gnarly Head, Cabernet Sauvignon, *USA*	13

Sweet Wine

		100ml
2024	Sauternes Les Garonnelles, Lucien Lurton, *France*	12
2023	Tokaji Late Harvest Cuvee, Sauska, *Hurgary*	15

Champagne & Sparkling

			BOTTLE
NV	Tresor Brut Gran Reserva, Pere Ventura, *Spain*		62
NV	Veuve Clicquot, Yellow Label, Brut, *France*		105
NV	Veuve Clicquot Rosé, Brut, *France*		125
NV	Laurent-Perrier La Cuvée, *France*		115
NV	Laurent-Perrier Rosé, *France*		155
NV	Ruinart, R de Ruinart, *France*		165
2017	Dom Pérignon, *France*		295
NV	Krug Grande Cuvée, *France*		315
2008	Louis Roederer, Cristal, Brut, *France*		490
NV	Laurent-Perrier La Cuvée, *France*	1.5L MAGNUM	250

Non Alcoholic Sparkling

		BOTTLE
NV	Wild Idol Sparkling White, *Germany*	58

White Wine

			175ml
2023	Trimbach, Riesling, *France*		73
2024	Olivier Tricon, Chablis, *France*		76
2025	Laporte, Pouilly-Fumé, *France*		87
2023	Saumaize-Michelin, Pouilly-Fuissé, *France*		112
2024	Louis Michel, Montée de Tonnerre, Chablis 1er Cru, *France*		149
2025	Domain Yves Cuilleron, La Petite Côte, Condrieu, *France*		150
2023	Domaine Alain Chavy, Puligny-Montrachet, *France*		175
2024	Joseph Drouhin, Meursault, *France*		200
2025	Fonte della Vigna, Trebbiano, *Italy*		36
2025	Sartori, Pinot Grigio, *Italy*		40
2025	Planeta La Segreta Grillo, *Italy*		48
2025	Nicola Bergaglio, La Minaia, Gavi di Gavi, *Italy*		52
2025	Martín Códax, Albariño, *Spain*		59
2025	Stormy Cape, Chenin Blanc, *South Africa*		45
2022	La Réserve de Lucien Lurton, Bordeaux, *France*		46
2024	Rapaura Springs, Sauvignon Blanc, *New Zealand*		50
2025	Catena, Tupungato, Chardonnay, *Argentina*		54
2025	Bogle, Chenin Blanc, *USA*		58
2020	Planeta, Chardonnay, Italy	1.5L MAGNUM	190

Rosé Wine

			BOTTLE
2025	Martin Codax, Cuatro Pasos, Bierzo, *Spain*		45
2025	Minuty, M de Minuty, *France*		60
2025	Château d'Esclans, Whispering Angel, *France*		65
2025	Château d'Esclans, Whispering Angel, *France*	1.5L MAGNUM	125

Red Wine

			BOTTLE
2025	Rometta, Sangiovese, *Italy*		36
2024	Stormy Cape, Shiraz, *South Africa*		40
2022	Château des Gravières, Collection Prestige, Graves, *France*		54
2023	Château La Croix Romane, Lalande de Pomerol, *France*		70
2024	Domaine Brusset, Gigondas, *France*		81
2023	Joseph Drouhin, Bourgogne, *France*		84
2021	Connetable de Talbot, Saint-Julien, *France*		128
2020	La Fleur de Haut-Bages Liberal, Pauillac, *France*		135
2018	Le Relais de Durfort-Vivens, Margaux, *France*		140
2022	Domaine de la Janasse, Châteauneuf-du-Pape, *France*		146
2019	Château Desmirail, Margaux, *France*		168
2021	Domaine de Bellene, Vieilles Vignes, Nuits St Georges, *France*		175
2024	Poliziano, Rosso di Montepulciano, *Italy*		67
2024	Brancaia, Chianti Classico, *Italy*		76
2024	La Spinetta, Nebbiolo, Langhe, *Italy*		92
2021	Il Poggione, Brunello di Montalcino, *Italy*		130
2022	Fontanafredda, Barolo, *Italy*		125
2022	Bertani, Valpantena, Amarone della Valpolicella, *Italy*		132
2013	Frescobaldi, Castelgiocondo, Brunello di Montalcino, *Italy*		180
2018	Sierra Cantabria, Rioja Reserva, *Spain*		98
2023	Pago de Carraovejas, Tinto, Ribera del Duero, *Spain*		134
2020	Bodega Numanthia, Toro, *Spain*		168
2025	Tilia, Malbec, *Argentina*		45
2024	Catena, Vista Flores, Malbec, *Argentina*		65
2024	Terrazas de los Andes, Malbec, *Argentina*		72
2023	Gnarly Head, Cabernet Sauvignon, *USA*		54
2023	Francis Coppola, Diamond Collection, Cab Sauv, *USA*		79
2022	Louis M Martini, Cabernet Sauvinon, Napa, *USA*		132
2022	Joseph Phelps, Cabernet Sauvignon, Napa, *USA*		220
NV	Meinert, Le Berry, Bordeaux Blend, *South Africa*		50
2019	Morgenster, Bordeaux Blend, Lourens River, *South Africa*		66
2022	Catena, Vista Flores, Malbec, *Argentina*	1.5L MAGNUM	120

Sweet & Port

2024	Sauternes Les Garonnelles, Lucien Lurton, *France*	375ml	48
2023	Tokaji Late Harvest Cuvee, Sauska, *Hurgary*	500ml	78
LBV	Quinta do Crasto LBV Port, *Portugal*	750ml	67
10yrs	Quinta do Crasto 10 Years Tawny Port, *Portugal*	750ml	89

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