

A LA CARTE

A true British tradition, our Sunday Roast celebrates the finest seasonal ingredients from across the United Kingdom. As a proudly British brasserie, we celebrate this time-honoured ritual with the best native produce—expertly aged beef, succulent chicken, and heritage pork, all sourced from trusted farmers. Each roast is accompanied by carefully selected seasonal sides, prepared with tradition and quality in mind.

STARTERS

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| Clarence Court Scotch Egg 19 <i>Parsley and spinach mayonnaise • 442 kcal</i> | Maldon Oysters Three • half <i>Rhubarb Mignonette dozen • 58.7 kcal / 177 kcal</i> 13/26 | Chalkstream Trout Tartare 24 <i>Soy, keta caviar, nori • 572 kcal</i> |
| Garden Vegetable Salad 21 <i>Runner beans, tenderstem broccoli, fried courgettes, curd ✓ • 137 kcal</i> | Oyster Selection Half dozen <i>Maldon naked, chive, cucumber, 32 crème fraîche dressed, torched Sussex do'ya • 142 kcal / 220 kcal</i> | Faber Shellfish Platter 130 <i>Maldon dressed & naked oyster trio, Chalkstream trout tartare, dressed Dorset devilled crab, Paignton lobster, strawberry hot sauce • 420 kcal</i> |

SUNDAY ROAST

Served with Yorkshire pudding, buttered greens, duck fat roast potatoes, maple glazed carrots, braised red cabbage and limitless gravy

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| Suffolk Pork Belly 35 <i>Apple and apricot relish • 1340 kcal</i> | Norfolk Dry-Aged Sirloin 39 <i>Whipped horseradish cream • 960</i> | Vegetable Wellington 29 <i>Sautéed spinach • 735 kcal</i> |
| Roasted Corn-Fed Chicken 56 <i>Carved tableside, recommended for two • 2580 kcal</i> | | |

MAINS

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| Seafood Burger 30 <i>Fennel and horseradish coleslaw, chilli jam • 485 kcal Served with fries</i> | Norfolk Black Chicken and Wild 29 Mushroom Pie <i>Leek fondue, tarragon • 842 kcal</i> | Haddock & Chips 28 <i>Tartare sauce, mushy peas • 892 kcal</i> |
| British Beef Burger 32 <i>Caramelised onion, pickled cucumber, HDR burger sauce • 800 kcal Served with truffle and parmesan fries</i> | Beluga Lentil and Wild Mushroom 26 Cottage Pie <i>Fried panko, fresh chives ✓ • 720 kcal</i> | Pan-Fried Stone Bass 36 <i>Charred kale, runner beans, keta caviar lemon verbena sauce • 385 kcal</i> |

SIDES

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| Buttered Greens 8 <i>Buckwheat crumble (v) • 142 kcal</i> | Welsh Rarebit Cauliflower Cheese 17 (To Share) <i>Kale crisp (v) • 652 kcal</i> | Duck Fat Roast Potatoes 8 <i>Fresh rosemary and thyme • 615 kcal</i> | Clotted Cream Mashed Potato 8 <i>(v) • 231 kcal</i> |
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*All prices are inclusive of VAT. A 15 % discretionary service charge will be added to your bill.
Please advise your server if you have any allergies or require information on ingredients used in our dishes.*

(v) Vegetarian • ✓ Vegan