SUNDAY ROAST

1 COURSE £22.50 | 2 COURSE £30.00 | 3 COURSE £37

Served 3pm till 9pm

STARTERS

JOSPER GRATINATED FRENCH ONION SOUP
Grilled sourdough, gruyere cheese

LAMB SHOULDER BON BONS
Rosemary and garlic, crispy crumb, pickled blackberries, mint and feta pesto

CLASSIC CAESAR SALAD
Crisp romaine lettuce, house classic Caesar dressing, white anchovies, garlic croutons

HANDMADE CHICKEN LIVER & PORT WINE PÂTÉ
Smooth and rich pâté topped with caramelised shallots, served with crisp sourdough croutons

BEETROOT SMOKED SALMON AND CRAYFISH COCKTAIL
Beetroot-smoked salmon and tender crayfish tails with iceberg chiffonade, semi-dried tomatoes, and our signature Marie Rose dressing

BAKED CAMEMBERT
Studded with herbs and garlic, baked in the Josper oven, served with mini French breadsticks

MAIN COURSE

ROAST SCOTCH BEEF
Our chefs have carefully selected the finest cut of roast beef and slow-roasted to perfection. We serve with roast potatoes, honey mustard carrots, parsnips, cauliflower cheese, roasted onion stuffing, homemade Yorkshire puddings and beef gravy

EXCHANGE ROAST BEEF FOR 8OZ PRIME FILLET STEAK SERVED WITH ALL THE TRIMMINGS £10 SUPPLEMENT

ABERDEEN ANGUS STEAK BURGER
With truffle aioli and parmesan fries

CAULIFLOWER STEAK
Spiced, Josper charred cauliflower steak, caramelised shallots and mushrooms, tikka hollandaise

BREAM FILLET
Josper grilled, roasted vegetables, charred sweet potato, garlic butter and char-seared lemon

CHICKEN SUPREME
Josper-roasted and brushed with chimichurri, accompanied by mustard & leek mash, seasonal vegetables, roasted garlic cream

DESSERTS

STICKY TOFFEE PUDDING
Rich date sponge soaked in warm toffee sauce, served with cream
Add a scoop of vanilla ice cream +£1.50

CRÈME BRÛLÉE OF THE DAY
Classic French custard with a caramelised sugar top. Ask your server for today's flavour

CHOCOLATE MOUSSE
A velvety house-made mousse crafted from fine dark chocolate

DESSERT OF THE DAY
Please ask your server for today's sweet creation

HIDDEN
STEAKHOUSE

If you have any allergies or special dietary requirements, please ask your server for our allergen grid. Please note that we use vegetable oil produced from GM soya. A discretionary optional service charge of 10% will be added to your bill.