

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

Clarence Court Scotch Egg <i>Parsley and spinach mayonnaise • 442 kcal</i>	19	Maldon Oysters <i>Mignonette sauce • 58.7 kcal / 177 kcal</i>	Half dozen • dozen 25/49	Dorset Crab and Lobster Salad <i>Red baby gem lettuce, quail egg, Osietra caviar • 396 kcal</i>	33
Garden Vegetable Salad <i>Wye Valley asparagus, fried courgettes, curd V • 137 kcal</i>	21	Carlingford Oysters <i>Compressed melon and calamansi vinegar • 142 kcal / 220 kcal</i>	Half dozen • dozen 26/52	Seafood Platter (To Share) <i>Carlingford and Maldon oysters, Dorset crab, smoked salmon, poached tiger prawns, tartare sauce, Marie Rose sauce, tabasco • 356 kcal</i>	95

SUNDAY ROAST

*Served with Yorkshire pudding, buttered greens, duck fat roast potato, maple glazed carrot,
braised red cabbage and limitless gravy*

Suffolk Free Range Pork Belly <i>Apple and apricot relish • 1340 kcal</i>	35	Norfolk Dry Aged Sirloin of Beef <i>Whipped horseradish cream • 960 kcal</i>	39	Seasonal Vegetable Wellington <i>Sautéed spinach • 735 kcal</i>	29
Spring Herb Whole Corn Fed Chicken 56 <i>Carved Tableside • 2580 kcal</i>					

MAINS

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

SIDES

Buttered Greens <i>Buckwheat crumble (v) • 142 kcal</i>	8	Welsh Rarebit Cauliflower Cheese (To Share) <i>Kale crisp (v) • 652 kcal</i>	17	Duck Fat Roast Potato <i>Fresh rosemary and thyme • 615 kcal</i>	8	Clotted Cream Mashed Potato (v) • 231 kcal	8
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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 • V Vegan