

THE
MARCUS
GILBERT
WAREING
SCOTT

SUNDAY ROAST
3 COURSES £35

SNACKS & NIBBLES

Saucisson £5

Nocellara del Belice olives £4

Blistered Padrón peppers £5.5

Truffle and Parmesan arancini £4

Marinated heirloom tomatoes £5

Heirloom radishes, brown butter £4

Warm rosemary Tortano bread, salted butter £4

STARTERS

Isle of Wight tomatoes with taramasalata

House cured salmon, pickled mackerel,
Honeymoon melon, kaffir lime buttermilk

Tomato gazpacho, basil, olive oil ^{Ve}

Stracciatella, olive oil, watermelon,
green olives, marjoram
(*supplement* £3)

For allergen information please ask a member of our team
A discretionary service charge of 12.5% will be added to your bill

SUNDAY ROASTS

The great British Sunday Roast;
A grand tradition to be enjoyed in one London's most iconic feasting halls.
Our favourite Sunday Roasts served at your table with all
the seasonal trimmings.

Whole roasted Cumbrian Cob chicken, black olive & peppercorn sauce
Whinsfield Farm, Penrith

-

Sirloin of Hereford beef, shallot & wholegrain mustard sauce
*Reared by Michael Wentworth-Waites, Bampton and
aged for 55 days by our butcher Lake District Farmers*

-

Roasted Cornish cod, lemon & fennel, caper butter
Supplied by Flying Fish

-

Organic Cornish lamb rump, mint vinaigrette
*(supplement £7)
Supplied by H.G Walter*

**For the best feasting experience, our Chef recommends
one of the above to share for the whole table**

-

Chickpea socca, summer vegetables,
black olives, carrot purée ^v

DESSERTS

Marinated pineapple, coconut,
dark rum, lime granita ^{ve}

Banana soft serve, honeycomb, banana bread crumb

Single Gloucester, fresh apricot, spelt and oat crackers
(supplement £3)

Baked meadowsweet custard with fresh peaches

-

Our favourite sharing desserts, for two share:

Blackcurrant frangipane, pistachio gelato