

# Sunday Menu

2 COURSES £28.50 | 3 COURSES £35.00

\*supplement fees may apply

## While you wait

<b>EDAMAME</b> Smoked Umeboshi & Shichimi Salt v ve	9
<b>HALLOUMI POPCORN</b> Truffle Honey	12
<b>CORN RIBS</b> Smoky Cocoa & Chipotle Seasoning v ve	7
<b>CRISPY NOBASHI PRAWNS</b> Yuzu Mayo	14
<b>CAULI HOT WINGS</b> Crispy Cauliflower, Tiger Salt, Sticky Korean BBQ v ve	9
<b>SHORT-RIB CROQUETTES</b> Truffle Mayo	12
<b>CHICKEN YAKITORI</b> Habanero Dynamite	14

## Mains

<b>COCONUT CURRY</b> Miso Butternut Squash, Pak Choi, Pickled Cucumber, Coriander Oil v ve	16
<b>BAAHARAT SALMON</b> Chimichurri, Plum Molasses, Confit Tomatoes, Preserved Lemon Salsa	24
<b>CHICKEN KATSU</b> Crispy Golden Chicken, Katsu Sauce, Thai Som Tam	19
<b>SIGNATURE BURGER</b> 6oz Deluxe Beef Patty, Monterey Jack Cheese, Lettuce, Dill Pickle, Onions, Burger Sauce, Toasted Bun, Fries	15
<b>SEA BASS</b> Confit Datterini, Sprouting Broccoli, Tomato Butter Sauce	22
<b>XO CHICKEN CAESAR SALAD</b> Miso Chicken, Gem Lettuce, XO Caesar Dressing, S&P Sourdough Toast, Gran Moravia, Bacon Dust	16
<b>CREAMY TRUFFLE LINGUINE</b> Gran Moravia Cheese v	18

## Sides

<b>KYOTO FRIES</b> Szechuan, Nori & Sesame Seasoning, Yuzu Mayo v ve	6.5
<b>SPROUTING BROCCOLI</b> Chilli Butter, Sesame Seeds v	6.5
<b>DAN DAN NOODLES</b> Red Chilli, Spring Onion, Pickled Radish, Carrot, Lime & Coriander v ve	12.5
<b>SUSHI RICE</b> Furikake Seasoning v ve	6
<b>SSAMJANG BRAVAS</b> Crispy Potatoes, Ssamjang Sauce, Saffron Aioli v ve	8

## Roasted

All served with Firefly Roasties, Sprouting Broccoli,  
Carrot & Swede Mash, Green Beans & Red Wine Gravy

<b>ROAST SIRLOIN OF BEEF</b>	20.5
<b>LEMON &amp; GARLIC CHESHIRE CHICKEN</b>	19.50
<b>ROASTED LEG OF LAMB</b>	22
<b>SWEET POTATO &amp; MIXED BEAN WELLINGTON</b>	18.50
<b>TOMAHAWK</b> 1.2KG-1.4KG. Ideal for Sharing. *£60 supplement fee.	90

## THE SHARER BOARDS

**39** SERVES 2 | **20** FOR EVERY EXTRA GUEST

Our sharing roast for 2 or more people includes a board of Meats, all the Trimmings, jugs of Red Wine Gravy and Yorkie Puddings. Choose 1 meat per person.

## TOP UP YOUR ROAST

<b>CAULI CHEESE</b> Garlic & Herb Gratin. Vintage Cheddar Cheese v	6
<b>SRIRACHA &amp; MAPLE CARROTS</b> Roasted Carrots, Sriracha & Maple Glaze v ve	6
<b>SHORT-RIB MASH POTATO</b> Tender Pulled Beef Short-Rib, Creamy Mash Potato	9
<b>SEASONAL GREENS</b> Seasonal Green Vegetables, Salted Butter	6.5
<b>ROASTIES</b> Crispy Roasted Potatoes, Garlic & Herbs v	5
<b>RED WINE GRAVY</b>	2
<b>VEGAN GRAVY</b> v ve	2
<b>YORKSHIRE PUDDINGS</b> v	1.5

## Desserts

<b>WARM BISCOFF CHURROS</b> Dulce De Leche, Cinnamon Sugar, Sweet Vanilla Cream, Biscoff Crumb v	9
<b>SALTED LIME &amp; YUZU CHEESECAKE</b> Caramelised Biscuit Base v	9.5
<b>STICKY TOFFEE PUDDING</b> Toffee Popcorn, Vanilla Ice Cream, Miso & Kaffir Lime Toffee Sauce v	9
<b>OREO COOKIE CRUMBLE</b> Hot Chocolate Brownie, Vanilla Ice Cream, Smashed Oreo Crumble, Chocolate Sauce v	11
<b>ROASTED PINEAPPLE &amp; COCONUT PANNA COTTA</b> Biscoff Crumb, Roasted Sticky Pineapple v ve	9.5

**SERVICE** All dishes complement each other with an emphasis on grazing, sharing and trying new things. We recommend 2-3 dishes per person or let your server recommend their favourites.

Please make your server aware of any allergies. All tables are subject to a discretionary service charge of 12.5%

v vegetarian ve vegan