THE GOLDEN TABLE
— ROOT to ROAST

Wagtail

Two Courses 37 | Three Courses 42

Beetroot cured steelhead trout, pickled fennel, dill and mustard dressing
Smoked beef tartare, pickled shallot, 36-month-aged Parmesan
Delica squash hummus, seeds, Aleppo pepper, flatbread pb
Baked beetroot, labneh, pickled blackberries v
Prawn and caviar cruffin, whisky Marie Rose, citrus parsley butter
Avocado on sourdough, poached egg, feta, chilli & lime

Dry aged sirloin of grass-fed beef, horseradish sauce
Roast spatchcock chicken, celeriac bread sauce
Heritage carrots, pistachio romesco, pomegranate molasses pb
Grilled monkfish tail, cep, truffle butter 8 supp
Venison Wellington, celeriac purée 20 supp

For the table

Parsnips, carrots, kalettes, cauliflower cheese, roast potatoes
Yorkshire pudding and red wine jus

French toast, blueberry compote, crème fraîche v
Saint-Émilion au chocolat, crème fraîche
Spiced pineapple, passion fruit and mango, coconut sorbet pb

Sunday Cellar Selection

Montepulciano, Montipagano, Umani Ronchi, Abruzzo, Italy '24 25 *(usually 46)*

Rich, organic, and bursting with ripe dark cherry, wild plum, and subtle herbal notes.
A classic Italian powerhouse that pairs effortlessly with rich Sunday roasts.

v Vegetarian | **pb** plant based | **gf** Gluten free

All prices include VAT. A discretionary 12.5% service charge will be applied to your final bill. Our dish names don't always mention every ingredient. Please let our team know if you have any allergies, and for full allergen information please ask for the manager