

£25

Sunday Roast

Start the Sunday roast with our homemade soup, followed by a choice of our exquisite roast with its accompaniments.

Elevate this culinary journey by pairing your selected roast with recommendations by our sommelier from our carefully curated cellar. Conclude your meal on a sweet note with one of our tantalizing desserts.

ROAST

BEEF

Sirloin cuts served with wine jus

“nodes of blackcurrant and berries makes the medium bodied Cabernet Sauvignon a perfect match for this roast”

PORK

Pork loin served with pot sauce

“a sweet oak spice, light-bodied Pinot Noir with its velvety palate will complement the succulent pork”

1913

BAR | RESTAURANT | BANQUETS

CHICKEN

Supreme chicken served with creamy shiitake sauce

“a full-bodied, oaked Chardonnay can pair well with the creamy texture of the shiitake sauce, as the crisp acidity can cut through the creaminess”

VEGETARIAN(V)(VE)

Wellington served with vegetable pot sauce

“Balfour Nanette’s English rose can provide a refreshing and versatile option that complements the variety of flavors in the Wellington”

All roasts are served with Yorkshire pudding, herb roasted potatoes, broccolini, roast parsnip, mulled red cabbage & roast carrots

All prices are inclusive of VAT. An optional 10% service charge will be added to your bill. All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information is available, please ask a team member for details.