

## SUNDAY SHARPENERS

<b>Bloody Good Mary</b> Finlandia vodka, The Pickle House tomato mix, Taylor's Port, hot sauce, fresh horseradish, olive brine, smoked paprika & lemon	13.25
<b>Breakfast Martini</b> Malfy Arancia gin, orange & marmalade	10.75
<b>Champagne Mimosa</b> Eugène III Brut, freshly squeezed orange juice	10.75
<b>Espresso Martini</b> Finlandia vodka with Fair organic coffee liqueur & fresh espresso	10.75
<b>St-Germain Hugo Spritz</b> Prosecco with St-Germain elderflower liqueur, mint & lime	10.75
<b>Madonna</b> The virgin mary - The Pickle House tomato mix, hot sauce, fresh horseradish, olive brine, smoked paprika & lemon	8.75

## SUNDAY BRUNCH

Served until 2pm.

<b>Overnight Oats</b> <span>VG</span> Rolled oats, almond milk, cherries, cinnamon, mixed nuts & seeds with maple syrup, coconut yoghurt, granola, blueberries & powdered raspberry	6.50
<b>Argyll Smoked Salmon Tartine</b> Whipped cream cheese, preserved lemon, pickled red onion & mustard seeds, served on toasted rye bread	15.50
<b>Avocado Tartine</b> <span>V</span> Crumbled feta, toasted seeds & micro shoots, served on toasted sourdough	12.50
<b>Eggs Benedict</b> Poached Burford Brown eggs, roast ham & hollandaise sauce, served on hash browns	14.50
<b>Eggs Florentine</b> <span>V</span> Poached Burford Brown eggs, baby spinach & hollandaise sauce, served on hash browns	12.50
<b>Eggs Royale</b> Poached Burford Brown eggs, Argyll smoked salmon & hollandaise sauce, served on hash browns	16.50
<b>Shakshuka</b> <span>V</span> Baked Burford Brown eggs, tomatoes, peppers, Middle Eastern spices & Greek yoghurt with toasted sourdough	12.50
<b>Steak &amp; Fried Egg</b> 225G sirloin steak, fried duck egg, hash brown & HP sauce	29.50
<b>French Toast</b> - Smoked bacon & maple syrup - Mixed berries, Greek yoghurt & maple syrup <span>V</span>	10.50

Gluten free bread available.

**EXTRAS** 2.00  
Burford Brown Egg | Avocado | Hash Brown | Feta

## STARTERS

<b>Crispy Fried Chilli Squid</b> Thai herbs & noodle salad, sweet chilli sauce	11.00	<b>Chicken Skewers</b> Tikka spices, mint yoghurt & lime	11.00	<b>Hummus &amp; Muhammara</b> <span>VG</span> Butter bean hummus, spicy red pepper dip, walnuts & crisp Arab bread	8.25
<b>Pan-Seared Scallops</b> Creamy mash, garlic & parsley butter, crispy panko	16.00	<b>Heritage Beetroot</b> <span>VG</span> Squash hummus, cauliflower tabbouleh, sesame tahini & Hazelnut dukkah spice	9.75	<b>Argyll Smoked Salmon</b> Toasted rye bread, Jersey butter & lemon	12.50
<b>Colchester Rock Oysters</b> Shallot vinegar, Tabasco & lemon	Four 13.50 Six 18.50	<b>Truffle &amp; Leek Croquettes</b> <span>V</span> Truffle aioli	8.50	<b>Fillet Steak Tartare</b> Free range egg yolk, sourdough toast, horseradish & parsley mayonnaise	14.00

## SUNDAY ROAST

Through established relationships with some of the finest producers and farms across the British Isles & Argentina, we source a variety of exceptional meats, which our skilled team of butchers expertly prepare into the roasting joints we serve. Accompanied with all the classic trimmings and lashings of gravy.

<b>Roast Argentinian Beef</b> <i>Grass-fed Black Angus rump, rich &amp; sweet flavour</i>	21.50	<b>Roast Shropshire Chicken</b> <i>Sous-vide then roasted with rosemary &amp; garlic</i>	20.50
<b>Slow Roast Pork Belly</b> <i>Sous-vide then roasted with rosemary, sage &amp; garlic</i>	21.50	<b>Mixed Nut Roast</b> <span>VG</span> <i>Our own recipe, full of goodness, with <span>V</span> or <span>VG</span> trimmings</i>	19.50

### TRIMMINGS

Garlic & Rosemary Roast Potatoes | Carrot & Swede Mash | Braised Red Cabbage  
Seasonal Green Vegetables | Roasting Gravy | Yorkshire Pudding V

Gluten Free Yorkshire Pudding Available

<b>SUNDAY FEAST</b> <i>serves 2</i> <i>Elevate your roast beef with one of our premium dry-aged sharing cuts. Served with all of the classic trimmings and both deluxe Sunday sides included.</i>	<b>Bone-In Sirloin 600G</b> 41.00pp <i>Grass-fed, native heritage breeds, dry-aged for tenderness and flavour. A succulent, indulgent &amp; luxurious cut.</i>	<b>Bone-in Prime Rib 800G</b> 49.50pp <i>Grass-fed, native heritage breeds, well-marbled with outstanding flavour. The crown jewel of roasting cuts.</i>
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## STEAKS

<b>SELECT</b> <i>Served with chips &amp; a choice of sauce</i>	<b>PRIME</b> <i>Served with chips &amp; a choice of sauce</i>	<b>CLASSIC PAIRINGS</b>
<b>Sirloin 275G</b> 30.50 <i>Angus &amp; Hereford   Argentina</i>	<b>Wagyu Sirloin 300G</b> 55.00 <i>F1 Wagyu   British Isles</i>	<b>Steak &amp; Lobster</b> <i>serves 2</i> 45.00pp Angus & Hereford Fillet 225G & North American Lobster 800G
<b>Ribeye 275G</b> 31.50 <i>Angus &amp; Hereford   Argentina</i>	<b>Grain-fed Ribeye 350G</b> 52.00 <i>Black Angus   Australia</i>	<b>Fillet Steak &amp; Hash Brown</b> 31.50 170g Angus & Hereford fillet, spinach & peppercorn sauce
<b>Fillet 225G</b> 38.00 <i>Angus &amp; Hereford   British Isles</i>	<b>Bone-in Prime Rib 400G</b> 42.00 <i>Heritage Breeds   British Isles</i>	

### SHARING CUTS *serves 2*

*Served with chips & a choice of sauce*

<b>Chateaubriand 450G</b> 39.00pp <i>Angus &amp; Hereford   British Isles</i>	<b>Bone-in Prime Rib 800G</b> 41.00pp <i>Native Heritage Breeds   British Isles</i>
<b>T-Bone 800G</b> 37.50pp <i>Native Heritage Breeds   British Isles</i>	<b>Bone-in Sirloin 600G</b> 32.50pp <i>Native Heritage Breeds   British Isles</i>

### STEAK SAUCES

Béarnaise, Green Peppercorn, Miso Butter, Chimichurri

### STEAKTOPPERS

Fried Duck Egg 3.00  
Half Lobster 27.00

## MAINS

<b>Tikka Sea Bass</b> Saag aloo, cucumber raita & lime	24.00
<b>Fish &amp; Chips</b> Mushy peas & tartare sauce	19.00
<b>North American Lobster 800G</b> Garlic butter, samphire & triple cooked chips	55.00
<b>Skewered Chicken Shawarma</b> Cauliflower tabbouleh, sweet tahini dressing & pomegranate seeds	21.50
<b>The Ultimate Angus Beef Burger</b> 200g Angus beef patty, braised ox cheek, raclette cheese, hash brown, crispy onions, brioche bun, spicy burger sauce & fries	19.00
<b>Halloumi Burger</b> <span>V</span> Grilled onions, pickles, tomato, butter lettuce, spicy burger sauce, brioche bun & fries	15.50
<b>Celeriac Au Poivre</b> <span>VG</span> Roasted peppered celeriac, buttered spinach, hash brown, port & mushroom sauce	18.00

## SIDES

### DELUXE

<b>Cauliflower Cheese</b> <span>V</span>	5.00
<b>Truffle Mac &amp; Cheese</b> <span>V</span>	6.00

<b>Yorkshire Pudding</b> <span>V</span>	2.50
<b>Garlic &amp; Rosemary Roast Potatoes</b>	5.00
<b>Mashed Potatoes</b> <span>V</span>	5.00
<b>Creamed Spinach</b> <span>V</span>	5.00
<b>Tenderstem Broccoli, Chilli &amp; Garlic</b> <span>VG</span>	5.00
<b>Triple Cooked Chips</b> <span>V</span> Add truffle & Parmesan 1.75	5.25

## CHILDREN'S ROASTS

<b>Roast Chicken or Roast Beef</b> Roast potatoes, seasonal green vegetables, roasting gravy & Yorkshire pudding	10.50
<b>Mixed Nut Roast</b> <span>VG</span> Roast potatoes, seasonal green vegetables, & roasting gravy   Yorkshire pudding <span>V</span>	9.75

A discretionary service charge will be added to your bill, 100% of this service charge will go to our team. Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes.

V Vegetarian VG Vegan

Allergens & Calories  
Scan this code.



Opera AW23