

SUNDAY SHARPENERS

Bloody Good Mary	14.25
Finlandia vodka, The Pickle House tomato mix, Taylor's Port, hot sauce, fresh horseradish, olive brine, smoked paprika & lemon	
Breakfast Martini	11.75
Malfy Arancia gin, orange & marmalade	
Champagne Mimosa	11.75
Eugène III Brut, freshly squeezed orange juice	
Espresso Martini	11.75
Finlandia vodka with Fair organic coffee liqueur & fresh espresso	
St-Germain Hugo Spritz	11.75
Prosecco with St-Germain elderflower liqueur, mint & lime	
Madonna	9.75
The virgin mary - The Pickle House tomato mix, hot sauce, fresh horseradish, olive brine, smoked paprika & lemon	

SUNDAY BRUNCH

Served until 2pm.

Overnight Oats (VG)	7.00
Rolled oats, almond milk, cherries, cinnamon, mixed nuts & seeds with maple syrup, coconut yoghurt, granola, blueberries & powdered raspberry	
Argyll Smoked Salmon Tartine	16.25
Whipped cream cheese, preserved lemon, pickled red onion & mustard seeds, served on toasted rye bread	
Avocado Tartine (V)	13.25
Crumbled feta, toasted seeds & micro shoots, served on toasted sourdough	
Eggs Benedict	15.25
Poached Burford Brown eggs, roast ham & hollandaise sauce, served on hash browns	
Eggs Florentine (V)	13.25
Poached Burford Brown eggs, baby spinach & hollandaise sauce, served on hash browns	
Eggs Royale	17.25
Poached Burford Brown eggs, Argyll smoked salmon & hollandaise sauce, served on hash browns	
Shakshuka (V)	13.25
Baked Burford Brown eggs, tomatoes, peppers, Middle Eastern spices & Greek yoghurt with toasted sourdough	
Steak & Fried Egg	30.50
225G sirloin steak, fried duck egg, hash brown & HP sauce	
French Toast	11.25
- Smoked bacon & maple syrup - Mixed berries, Greek yoghurt & maple syrup (V)	
Gluten free bread available.	
EXTRAS	2.50
Burford Brown Egg Avocado Hash Brown Feta	

STARTERS

Crispy Fried Chilli Squid	11.50	Chicken Skewers	11.50	Hummus & Muhammara (VG)	8.50
Thai herbs & noodle salad, sweet chilli sauce		Tikka spices, mint yoghurt & lime		Butter bean hummus, spicy red pepper dip, walnuts & crisp Arab bread	
Pan-Seared Scallops	16.75	Heritage Beetroot (VG)	10.25	Argyll Smoked Salmon	13.25
Creamy mash, garlic & parsley butter, crispy panko		Squash hummus, cauliflower tabbouleh, sesame tahini & Hazelnut dukkah spice		Toasted rye bread, Jersey butter & lemon	
Colchester Rock Oysters	Four 13.75 Six 18.75	Truffle & Leek Croquettes (V)	9.00	Fillet Steak Tartare	14.50
Shallot vinegar, Tabasco & lemon		Truffle aioli		Free range egg yolk, sourdough toast, horseradish & parsley mayonnaise	

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.

Roast Argentinian Beef	23.75	Roast Shropshire Chicken	22.50
Grass-fed Black Angus rump, rich & sweet flavour			
Slow Roast Pork Belly	23.75	Mixed Nut Roast (VG)	21.50
Sous-vide then roasted with rosemary, sage & garlic			

TRIMMINGS

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

Gluten Free Yorkshire Pudding Available

SUNDAY FEAST serves 2

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.

Bone-In Sirloin 600G	42.50pp	Bone-in Prime Rib 800G	52.50pp
Grass-fed, native heritage breeds, dry-aged for tenderness and flavour. A succulent, indulgent & luxurious cut.			

STEAKS

SELECT

Served with chips & a choice of sauce

Sirloin 275G	31.50
Angus & Hereford Argentina	
Ribeye 275G	32.50
Angus & Hereford Argentina	
Fillet 225G	39.50
Angus & Hereford British Isles	

PRIME

Served with chips & a choice of sauce

Wagy Sirloin 300G	58.00
F1 Wagy British Isles	
Grain-fed Ribeye 350G	55.00
Black Angus Australia	
Bone-in Prime Rib 400G	45.00
Heritage Breeds British Isles	

CLASSIC PAIRINGS

Steak & Lobster <small>serves 2</small>	48.00pp
Angus & Hereford Fillet 225G	
& North American Lobster 800G	
Fillet Steak & Hash Brown	32.50
170g Angus & Hereford fillet, spinach & peppercorn sauce	

SHARING CUTS serves 2

Served with chips & a choice of sauce

Chateaubriand 450G	42.00pp	Bone-in Prime Rib 800G	44.00pp
Angus & Hereford British Isles			
T-Bone 800G	39.00pp	Bone-in Sirloin 600G	33.75pp
Native Heritage Breeds British Isles			

STEAK SAUCES

Béarnaise, Green Peppercorn, Miso Butter, Chimichurri

STEAK TOPPERS

Fried Duck Egg	3.25
Half Lobster	30.00

MAINS

Tikka Sea Bass	25.00
Saag aloo, cucumber raita & lime	
Fish & Chips	19.75
Mushy peas & tartare sauce	
North American Lobster 800G	58.00
Garlic & parsley butter, samphire, chips	
Skewered Chicken Shawarma	22.50
Cauliflower tabbouleh, sweet tahini dressing & pomegranate seeds	
The Ultimate Angus Beef Burger	20.00
200g Angus beef patty, braised ox cheek, raclette cheese, hash brown, crispy onions, brioche bun, spicy burger sauce & fries	
Halloumi Burger (V)	16.00
Grilled onions, pickles, tomato, butter lettuce, spicy burger sauce, brioche bun & fries	
Celeriac Au Poivre (VG)	18.75
Roasted peppered celeriac, buttered spinach, hash brown, port & mushroom sauce	

SIDES

DELUXE

Cauliflower Cheese (V)	5.25
Truffle Mac & Cheese (V)	6.25
Yorkshire Pudding (V)	2.75
Garlic & Rosemary Roast Potatoes	5.25
Mashed Potatoes (V)	5.25
Creamed Spinach (V)	5.25
Tenderstem Broccoli, Chilli & Garlic (VG)	5.25
Chips or Fries (V)	5.25
Add truffle & Parmesan 1.75	

CHILDREN'S ROASTS

Roast Chicken or Roast Beef	10.50
Roast potatoes, seasonal green vegetables, roasting gravy & Yorkshire pudding	
Mixed Nut Roast (VG)	9.75
Roast potatoes, seasonal green vegetables, & roasting gravy Yorkshire pudding (V)	

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.



Marlow AW23