

LONDON STOCK—

SUNDAY ROAST MENU

Starters

Tomato and Watermelon Salad - £7

Watermelon, cucumber, basil, black garlic, sourdough

Alliums or “French Onion Soup” - £7

Onion, wild garlic, leek, marmite, yeast flakes

Venison Tartare - £10

Truffle, blackberry, egg yolk, buckwheat

Main Course

Roast Sirloin of Beef - £22

Beef Wellington - £30

Pan-Fried Gilt Head Bream - £22

Roast Cauliflower - £15

All main courses are served with seasonal vegetables, roast potatoes, and a Yorkshire pudding. Meat dishes are served with gravy and fish and vegetable dishes are served with garlic butter.

Desserts

Bread and Butter Pudding - £5

Sherry cream, butterscotch

Sticky Toffee Pudding - £5

Lemon and toffee sauce, pouring cream

Selection of sorbets - £5
