

Sunday Roast

Served 12 - 6pm

Roast Casterbridge Sirloin of Beef 26
*Dry-aged in our Himalayan salt chamber
for a minimum of 35 days.*

Shires Farm Herb-Fed Chicken 22

Both roasts are served with homemade beefy Yorkshire pudding, beef fat potatoes, confit carrot, sticky braised cabbage, roast onion cream, beef jus.

Vegetable Sides

Confit Carrots (v) Marmite Emulsion. 4.5

Roast Cauliflower Cheese (v) 6.5

Creamed Spinach (v) Cheddar sable. 5.5

Creamy Cabbage & Bacon 5.5

Potato Sides

Dirty Mash 7

Dauphinoise Potatoes (v) 6

Extra Roasties 4

Indulgent Sides

Haggis Fritters for Two 7

Roast Bone Marrow Simply roasted. 5.5

(vg) vegan option (v) vegetarian option

Food Allergies: Please inform us if you have a food allergy or intolerance so that a manager can help you with your selection. A discretionary 10% service will be added to your bill.

All gratuities & services charges go to the team.

UPSTAIRS AT
THE GRILL