

# ONE ONE FOUR

SUNDAY ROAST MENU

2 COURSES £33 | 3 COURSES £38



---

JERSEY OYSTERS EACH 4 | HALF A DOZEN 18

---

AMUSE-BOUCHE

HOUSE BREAD

---

STARTERS

---

BEEF CARPACCIO, CRISPY POTATOES, FRIED CAPERS, ROCKET PESTO

BURRATINA, TOMATO GAZPACHO, BASIL OIL, CROUTONS, HAZELNUTS

SEA BASS CEVICHE, BEETROOT&ENDIVE SALAD, CHILLI, GRAPEFRUIT VINAIGRETTE

---

ROASTS SERVED WITH

---

CACKLEBURY FARM EGG YORKSHIRE PUDDING, HONEY ROASTED PARSNIPS & CARROTS,  
DRIPPING ROAST POTATOES, SPRING GREENS

---

CHOICE OF

---

45 DAY AGED GRASS FED DRY AGED BEEF SIRLOIN

WILTSHIRE CHICKEN SUPREME, SAGE & APRICOT PORK STUFFING

OR

---

FISH & VEGETERIAN / VEGAN

---

RISOTTO PRIMAVERA, YELLOW & GREEN COURGETTE, BROAD BEANS, GOAT CHEESE FOAM, ASPARAGUS

PAN FRIED SEA TROUT, BUCKWHEAT, SHIITAKE MUSHROOMS, VERMOUTH SAUCE

---

SIDES

---

SPRING GREENS, PURPLE SPROUTING 6

CACKLEBURY FARM EGG YORKSHIRE 4

CAULIFLOWER CHEESE 5

TRUFFLE CESAR SALAD 6

ROAST POTATOES 5

---

DESSERTS

---

WHIPPED WHITE CHOCOLATE, ENGLISH RED FRUITS & MACADAMIA

VANILLA EGG CUSTARD BRULEE TART AND SORBET

AFFOGATO SERVED WITH HOUSEMADE VANILLA ICE CREAM AND SAVOIARDI BISCUITS [SPIRIT +6]

SELECTION OF ARTISAN BRITISH CHEESES, TRADITIONAL GARNISHES [+8]

A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL. A FULL DETAILED ALLERGENS LIST IS AVAILABLE ON REQUEST, PLEASE SPEAK TO YOUR SERVER.

WE CANNOT GUARANTEE A 100% NUT FREE ENVIRONMENT AS NUTS ARE USED IN SOME AREAS OF FOOD PREPARATION. GAME MAY CONTAIN SHOT.