

SUNDAY ROASTS

all served with Yorkshire pudding, rosemary roast potatoes, root vegetables, seasonal greens, and rich gravy

Roast sirloin of beef 27

Pairs perfectly with Cabernet Sauvignon Toscana, Campo alle Comete 63

Wild mushroom and truffle wellington (vg) 20

Pairs perfectly with Pinot Noir, Alois Lageder 66

Honey glazed chicken 24

Berlucchi Franciacorta 61, Saten Brut Guido 61

Slow roasted porchetta 23

Pinot Bianco, Moriz, Tramin 59

SIDES

Rosemary roast potatoes & gravy 6

Green beans and sun-dried tomatoes (vg) 7

Pigs in blankets 6

Truffled cauliflower cheese (v) 7.5

Parmesan creamed spinach 7.5

Roasted butternut squash crispy sage (vg) 7.5

Wellington served with rapeseed oil roast potatoes & vegan gravy. Our Yorkshire puddings are not plant-based but can be served with the Wellington on request.

All prices include VAT. A discretionary service charge of 12.5% will be added to your bill. v - vegetarian | vg - vegan

TAVOLINO