



MARCO PIERRE WHITE  
THE ENGLISH HOUSE

## TRADITIONAL SUNDAY ROAST

Canapés  
Fresh Crab Cake  
Sauce Remoulade  
6

Canapés  
Kurobuta Croquette  
Sauce Tartare  
6

Canapés  
Quails Scotch Egg  
Salad Cream  
6

### HORS-D'OEUVRES

Classic Prawn Cocktail 30  
(GF) Sauce Marie Rose

Fresh Seasonal Soup 18  
(V, GF) Changes Weekly

Foie Gras Terrine Seasonal Truffle 35  
(GF) Toasted Sourdough, Onion Chutney

Salad of Beetroot and Goats Cheese 28  
(V, GF) Walnut Vinaigrette

### MAINBOARDS

Roast Rump of Lamb 44  
Mint Sauce, Weight 200g

Roast Centre Cut Fillet 68  
Creamed Horseradish, Weight 200g

Roast Pork Belly with Crackling 42  
Apple Sauce, Weight 200g

Roast Rib of Black Angus Beef 68  
Creamed Horseradish, Weight 200g

Roast Whole French Poussin 45  
Bread Sauce

Vegetarian Roast (V) 38  
All the Trimmings

*Served with Yorkshire Puddings, Roast Potatoes, Seasonal Vegetables,  
Cheese Baked Cauliflower, Pigs in Blankets, Traditional Gravy  
All GF Upon Request*

### HOUSE SPECIALITIES

Classic Beef Wellington en Crouete (Serves Two) 125  
Buttered Leaf Spinach, Jus Viande, Served Medium-Rare

Beer Battered Haddock Fillet with Triple Cooked Chips 38  
Buttered Mushy Peas, Sauce Tartare

### SIDE ALL 8

Pomme Frites  
Triple Cooked Chips

Roast Potatoes  
Seasonal Vegetables

Cauliflower Cheese  
Traditional Gravy

(V) - Vegetarian | (GF) - Gluten Free | More options available on request  
10% Service Charge and Prevailing Government Tax will be added to your bill.