

Sunday Roast

While You Wait

48 Hour Sourdough Bread (V & GF option) - 4.50
cultured sea salt butter

Seasonal Oysters (GF) - 4.00 each

House Nuts with Rosemary & Chilli (Ve & GF) - 4.00

Pickled Seasonal Vegetables (Ve & GF) - 5.00

Olives (Ve & GF) - 4.00

Croquette - 4.00

Westcombe cheddar and Lyonnaise onion

Exmoor Cornish Salted Caviar - 10g: 30.00
homemade crisps, chive and sour cream

Starters

Burrata (V & GF) - 15.00
caponata of chard, golden raisins, capers, pinenuts

Soused Cornish Mackerel & Sea Lettuce Tacos - 15.00
crème fraîche, avocado, pickled radish

Trout (GF) - 16.00
Chalk stream trout cured with Yorkshire gin, forced rhubarb, hazelnuts, fennel

Sweet Potato & English Pea Samosa - 12.00
mango, chilli, heritage cherry tomato, lime, coriander

Beetroot & Macadamia 'Ricotta' (Ve & GF) - 12.00
heritage beetroots, pickles, horseradish, macadamia

Jerusalem Artichoke (V & GF) - 14.00
cooked à la Grecque, Corra Linn, pickled mushrooms, black winter truffle

Beef Tartare - 16.00
dry aged rib-eye, lovage mayonnaise, pickles, onion sourdough cracker

Roasts

Aged Hereford Beef - 31.00
watercress, pickled walnuts, horseradish cream

Devon Chicken - 28.00
porcini and lemon butter, roast bread pudding

Celeriac Pithivier - 26.00
truffle, Baron Bigod, celeriac and apple salad

(all served with roast potatoes, carrots, greens, Yorkshire pudding and gravy)

Mains

Dry Aged Hereford Rib-Eye Steak (GF) - 300g: 39.50
Mojo Verde, watercress, seasonal herbs

Day Boat Fish (ask waiter for details)
cooked on plancha, dashi, grilled pointed cabbage, lovage oil

Roast Winter Squash (Ve & GF) - 18.00
cavolo nero, sage, pumpkin seed pesto

Accompaniments

Triple Cooked Chips - 6.00
garlic and cider vinegar mayonnaise

Tenderstem Broccoli (V) - 6.00
lemon oil and smoked almond pangrattato

Winter Tomatoes - 6.00
anchovy and lovage

Garden Salad (GF) - 6.00
buttermilk, radishes, herbs

National Gallery Members enjoy a 10% discount on your food per member

Guests with allergies and intolerances should inform a member of the team before placing an order for food or drinks. We can't guarantee any of our products are suitable for those with allergies due to high risk of cross contamination. A 12.5% discretionary service charge is added to your bill. All prices include current rate of VAT.