



SUNDAYS

OSTRO ROAST

*Our take on the classic, accompanied by all the necessary trimmings.
Pair with one of our cocktails for a hearty meal that will set you straight for the week ahead.*

— Your choice of —

WHOLE ROAST
SAVANNAH
**GRASS FEED
SCOTCH FILLET**

Yorkshire pudding,
horseradish cream

— 39 —

**BEEF
WELLINGTON**
(For two people)

Pre order essential:
48 hours in advance

— 98 —

CRISPY SKIN
**HARMONY
PORK BELLY**

Apple-black pepper
chutney, watercress

— 39 —

*All meals served with roasted baby carrots, duck fat potatoes,
winter greens and Yorkshire pudding
Add extra freshly shaved black truffle to any roast (M.P)*

FROM THE TROLLEY

BLOODY MARY

Chili-infused 42 Below vodka, Barros Ruby
port, Lea Perrins Worcestershire,
Kaitaia Fire, salt & pepper
— 16

HALF MAST MARY

(LOW ALCOHOL, SERVED SHORT)
Wasabi-infused 42 Below vodka, Lea Perrins
Worcestershire, Kaitaia Fire, salt & pepper,
— 14

MARIA SANGRIA

Tequila, orange juice, chili salt, Lea Perrins
Worcestershire, Kaitaia Fire, salt & pepper
— 16

VIRGIN MARY

Seedlip Garden 108, Lea Perrins
Worcestershire, Kaitaia Fire, salt & pepper
— 14

SMOKING SNAPPER

Tanqueray, smoked hickory sauce, Creole
salt, Lea Perrins Worcestershire, Kaitaia Fire
— 16

Food provided by JOSH EMETT