

SUNDAY ROAST AT ONE ALDWYCH

Gluten free

Our menu celebrates the best of each season, with every dish thoughtfully crafted and rich in imagination. Our team go to extraordinary lengths to source ingredients from trusted, British independent producers who support our commitment to seasonal and sustainable cooking that is ever-changing. From fish caught by day boats on the south coast, to bean-to-bar chocolate handmade in Hertfordshire, our menu is a true celebration of flavour and provenance.

SNACKS

20 PER PERSON

TREACLE SOURDOUGH
Onion butter

TRUFFLE CRUMPET
Onion soubise

PORK SAUSAGE ROLL
Pickled walnut

CHICKEN LIVER PARFAIT

MAINS

ROAST SIRLOIN OF HEREFORD BEEF 45
Horseradish cream

NORFOLK BLACK CHICKEN 38
Brioche & truffle stuffing

CORNISH SADDLE OF LAMB 40
Apricot & parsley stuffing

DOVER SOLE 49
Lemon & caper butter

WHITE ONION TART 30
Mushroom ragout, Belper Knolle

DESSERT

STICKY TOFFEE PUDDING 14
Vanilla ice cream

APPLE & BLACKBERRY CRUMBLE 14
Vanilla custard

LEMON POLENTA CAKE 12
Olive oil ice cream

STRAWBERRY ETON MESS 13

BRITISH & EUROPEAN CHEESEBOARD 18
Chutneys, biscuits

For the table

*Yorkshire pudding, roast potatoes, cauliflower cheese,
buttered carrots, broccoli, gravy*

Please let us know if you have any allergies or dietary requirements.
All prices are inclusive of VAT at the current rate. A discretionary service charge of 15% will be added to your bill.