

SUNDAY ROAST AT ONE ALDWYCH

Children's Menu – Gluten Free

Chef Edward Dutton's Sunday Roast is the one he grew up with - laid out generously, everything passed round, friends and family in no hurry to leave. That's the spirit of the menu at One Aldwych and behind it sits a genuine care for sourcing. Edward and his team seek out trusted British independent producers who share our commitment to seasonal, sustainable cooking. Every season brings something new to the table, from fish caught by day boats on the south coast to the finest meat from the British Isles - our menu is a true celebration of flavour and provenance.

SNACKS

12 per person

TREACLE SOURDOUGH
Onion butter

TARAMASALATA

HUMMUS

CHEESE STRAWS

CRUDITÉS

MAINS

ROAST SIRLOIN OF HEREFORD BEEF 25

ROAST NORFOLK BLACK CHICKEN 20

CORNISH SADDLE OF LAMB 20
Apricot & parsley stuffing

ONE ALDWYCH FISH AND CHIPS 16
Triple-cooked hand-cut chips,
mushy peas, tartare sauce

PENNE PASTA 16
Bolognese or tomato sauce

DESSERT

STICKY TOFFEE PUDDING 10
Vanilla ice cream

APPLE & BLACKBERRY CRUMBLE 10
Vanilla custard

LEMON POLENTA CAKE 10
Olive oil ice cream

STRAWBERRY ETON MESS 10

BRITISH & EUROPEAN CHEESEBOARD 10
Chutneys, biscuits

For the table

*Yorkshire pudding, roast potatoes, cauliflower cheese,
battered 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.