

SUNDAY ROAST AT ONE ALDWYCH

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

20 per person

MILK BUN

Salted butter

TARAMASALATA

HUMMUS

CHEESE STRAWS

CRUDITÉS

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 | 4

Vanilla ice cream

APPLE & BLACKBERRY CRUMBLE | 4

Vanilla custard

LEMON POLENTA CAKE | 2

Olive oil ice cream

STRAWBERRY ETON MESS | 3

BRITISH & EUROPEAN CHEESEBOARD | 8

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.