

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/ STARTERS

TREACLE SOURDOUGH
Onion butter

SAUSAGE ROLL 5
Pickled walnut

SCOTCH EGG 6
English mustard

ROAST TOMATO SOUP 14
Basil

JOHN ROSS SMOKED SALMON 16
Crème fraiche, capers

CHICKEN LIVER PARFAIT 18
Grape, hazelnut

MAINS

ROAST SIRLOIN OF HEREFORD BEEF 45
Horseradish cream

NORFOLK BLACK CHICKEN 38
Brioche & truffle stuffing

CORNISH SADDLE OF LAMB 40
Apricot & parsley stuffing

LEMON SOLE 45
Lemon & caper butter

WHITE ONION TART 30
Mushroom ragout, Belper Knolle

For the table

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

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

TEA, COFFEE AND PETITS FOURS 8

All our teas and coffees are sustainably
sourced from Union Roasted and Canton