

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.

TREACLE SOURDOUGH BREAD

With onion butter

STARTERS

ROAST TOMATO SOUP 14

Basil

SCOTCH EGG 6

English mustard

LOCH DUART CITRUS-CURED SALMON 19

Blood orange, cucumber, seaweed

ORKNEY SCALLOP 29

Jerusalem artichoke, truffle, jus gras

HAM HOCK BOUDIN 19

Leek emulsion, celery relish, young herbs

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

CREAM CHEESE GNOCCHI 29

English peas, girolles,
sherry and walnut dressing (vegan)

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

TEA, COFFEE AND PETITS FOURS 8

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

Please let us know if you have any allergies or dietary requirements.

Every dish is entirely gluten and dairy-free.

All prices are inclusive of VAT at the current rate. A discretionary service charge of 15% will be added to your bill.