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
Burnt lemon, sea herbs

ORKNEY SCALLOP 29
Jerusalem artichoke, truffle, jus gras

HAM HOCK BOUDIN 19
Apple and pear chutney

MAINS

ROAST SIRLOIN OF HEREFORD BEEF 45
Horseradish cream

NORFOLK BLACK CHICKEN 38
Brioche and truffle stuffing

CORNISH SADDLE OF LAMB 40
Apricot and parsley stuffing

LEMON SOLE 45
Lemon and caper butter

ROAST CAULIFLOWER 27
Vadouvan, golden sultana, curry dressing (vegan)

FOR THE TABLE

Yorkshire pudding, roast potatoes, 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

CHRISTMAS SHERRY TRIFLE 15

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

This festive season, we're supporting Pyjama Fairies, the UK charity sewing pyjamas and surgical gowns for children having surgery. A discretionary £1 donation will be added to your bill in support of their work. Find out more: onealdwych.com/pyjamafairies