

TROOPER

SUNDAY MENU

STARTERS

- Broccoli Velouté, Crispy Kale, White Truffle Oil, Wood-Fired Sourdough (v) **12**
- Gin Cured Chalk Stream Trout, Kohlrabi Slaw, Lemon Crème Fraiche, Wood Fired Sourdough **15**
- Nduja Arrancini, Oak Smoked Paprika Mayo, Parmesan **15**
- Braised Pearl Barley, Smoked Chicken, Black Garlic Emulsion, Sorrel **14**
- Warm Beetroot Salad, Sheep's Milk Labneh, Balsamic Vinegar Pearls, Frisee (v, plant-based also available) **14**

MAINS

Trooper Roasts are all served with Beef Fat Roast Potatoes, Seasonal Vegetables,

Truffled Cauliflower Cheese, Yorkshire Pudding & Trooper Gravy

Malted Barley Slow Cooked Short Rib of Beef, Braised Ox Cheek **42**

Trio of Roasts: Sirloin of Beef, Leg of Lamb and Pork Loin, Braised Ox Cheek **35**

Dry-Aged Sirloin of Beef, Braised Ox Cheek **31**

Garlic And Rosemary Leg of Lamb, Red Wine Braised Shoulder **30**

Roasted Pork Loin, Caramelised Apple Sauce, Pork Crackling **30**

Roasted Corn-Fed Chicken Supreme with Sage and Onion Stuffing **30**

Salt Baked Celeriac Steak (v) **28**

(Served With Vegetarian Roast Trimmings)

1kg Dry Aged T Bone Steak (gf) **55** Per Person (serves 2)

800g Rib Steak On The Bone (gf) **45** per person (serves 2)

Truffled Cep Risotto, Lovage Pesto, Crispy Kale, Parmesan (v) **28**

Roasted Cod Loin, Nduja Chickpeas, Mussels, Tomato Sauce (gf) **34**

SIDES

Beef Fat Roast Potatoes (gf) **7**

Buttered Seasonal Vegetables (v, gf) **7**

Truffled Cauliflower Cheese (v) **7**

2 Braised Ox Cheek Stuffed Yorkshire Puddings **7**

(v) suitable for a vegetarian diet / (gf) gluten free / (pb) plant based

A discretionary service charge of 12% is added to all tables.
Please advise your server if you have any allergies or require information on ingredients used in our dishes.
All dishes may contain nuts.