

# Sunday

## CORN RIBS

miso mayo | £8

## BUTTERMILK CRISP SQUID

lemon aioli | £9

## SMOKED BRISKET CROQUETTES

sauerkraut | £9

## PRAWN COCKTAIL

marie rose sauce | £16

## COD'S ROE

radishes | £9

## COCKTAILS

BLOODY MARY | £12

LYCHEE MARTINI | £15

HOMEMADE LEMONADE | £5

Daily flavours

strawberry, raspberry,  
watermelon, mango, or lemon

## AFTERNOON JAZZ

## FROM THE FIRE

### 'ENGLISH CUT' PRIME RIB

'3 three thin slices' - fresh horseradish | £50

### ASADO LAMB SHOULDER

rosemary, garlic, chimichurri | £29

### WEST COUNTRY RUMP OF BEEF

fresh horseradish | £32

### PORK BELLY

apple sauce | £28

### PIT ROAST CHICKEN

garlic herb butter | £29

### BRAISED HISPI CABBAGE

red pepper | £19

## TO SHARE

### SLOW ROAST PRIME RIB OF BEEF

"on the bone" | £125

### CORNISH LEG OF LAMB

rosemary, garlic, chimichurri | £85

### SERVED WITH

With beef dripping roast potatoes, Yorkshire Pudding, seasonal vegetables and lashings of gravy.

## GRILL

### DRY AGED STEAK BURGER

house fries | £19

American cheese £1 | streaky bacon £1

### TUNA STEAK

tomato relish | £25

### SINGLE CUT STEAKS

(please ask)

## FOR THE TABLE

**Bowl of Roast potatoes** | £6

**3 Yorkshire Puddings** | £6

**Cauliflower Cheese** | £7

**Today's roast vegetables** | £6

**Creamy Leeks** | £6

## PUDDINGS

### ICE CREAM

daily flavours | £3 (per scoop)

waffle cone | £5

### CHOCOLATE FONDANT

a la mode | £15

### SUNDAY CRUMBLE

Crème anglaise | £8

## WHOLE BAKED CHEESE

camembert with thyme & honey | £20

• COOKING OVER OPEN FIRE SINCE 2017 •

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL PLEASE LET US KNOW IF YOU HAVE AN ALLERGY OR INTOLERANCE

*Sophie's*  
SOHO