

Sunday Roast 3 courses lunch - £33.00

Aperitifs & Soft drink

Strawberry Bellini - <i>Fresh strawberry purée & Prosecco</i>	£9.50
French Martini - <i>Sipsmith vanilla infused vodka, Chambord liqueur, pineapple juice</i>	£12.00
Passionfruit Martini - <i>Vanilla infused Sipsmith vodka, passionfruit purée, fresh lime juice, Passionfruit liqueur, shot of Prosecco on the side</i>	£15.00

Red velvet Iced tea

<i>Hope & Glory tea, orange and berry fruit</i>	£4.95
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Wine of the Week

LDNCRU Bacchus, Simpsons, Kent, England, 2018
175ml - £11.50 / 250ml - £16.00

First courses

- Chilled beetroot, buttermilk soup, grated horseradish (v)
 - Salad of green summer vegetables, beluga lentils, baked ricotta, marjoram and rosemary (v)
 - Isle of Wight tomatoes, whipped goats curd, watercress pesto (v)
 - Marinated anchovies, fine beans, fennel, tomato, olives, saffron dressing
 - Bayonne Ham, Charentais Melon, mint
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Main courses

- Pea and mint tortelloni, rocket, parmesan (v)
 - Chalk stream trout, buttered cucumber, pea shoots, tartare hollandaise
 - Fillet of Royal bream, lobster and chive sauce, spinach
 - Spiced fillet of pork, sweet potatoes, hispi cabbage, coconut chilli and coriander yoghurt
 - Roast of Scottish sirloin, roasted potatoes, carrot purée, Yorkshire pudding, horseradish sauce
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Sides (v) £3.75

- Minted new potatoes / Triple cooked chips / Spinach / Courgettes provencal/ Escarole and rocket salad, lemon vinaigrette
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Puddings

- Chocolate pot, salted caramel (v)
 - Gooseberry, elderflower fool, shortbread
 - Pineapple in kirsch, vanilla ice cream, madeleine
 - Portrait ice creams and sorbets (v)
 - Vanilla, chocolate, salted caramel, mango, lemon*
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Cheeses

- British cheeses, oatcakes, fruit bread, quince jelly (suppl. £3.00 as a dessert)
 - Our selection - Oxford Isis*(v) / Barkham Blue (v) / Tunworth* / Golden Cross* (v) / Lincolnshire Poacher*
 - * **Made from raw milk**
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A discretionary service charge of 12.5% will be added to your final bill.

A full drinks menu is also available.

We are open daily from 10am for brunch, lunch and afternoon tea.

Dinner is served Thursday, Friday and Saturday only from 6.30pm, with apre-theatre menu available at 5.30pm

Inspiring People

Make History

National Portrait Gallery's
Make History Appeal

An optional £2 will be added to your table bill in support of the National Portrait Gallery's Inspiring People Make History fundraising appeal.

Inspiring People is a major transformation and the Gallery's biggest ever development since our historic building opened in 1896. A £35.5m project for the complete renewal of the Gallery, designed to help it fulfil its unique role as the nation's family album, from the time of Katherine Parr to Martin Parr. Every donation, whether large or small, will help transform the Gallery and make it a better place to visit and enjoy.

Please let your server know if you do not want to donate and thank you to all of you who do choose to support the Gallery in this way.

The National Portrait Gallery is a charity. For further information, please visit:
npg.org.uk/support/inspiring-people-make-history



National Portrait Gallery