



AMBOSELI

SUNDAY ROAST MENU	2 courses	38
	3 courses	35
	(excludes sharing board)	
STARTERS	Togarashi spiced squid – Crisp squid dusted with Japanese seven-spice, served with rich roasted garlic aioli (G, Mo, So, Se)	10
	Slow-braised pulled beef croquette – Pulled beef croquette with confit garlic cream, pomme purée and rich red wine jus (D, G)	11
	Roasted butternut velouté – Silky butternut squash velouté, toasted pumpkin seeds and chive oil, served with warm bread rolls (Se, D, G)	10
	Classic Caesar – Crisp gem lettuce, smoked bacon, herb croutons, soft-boiled egg, Parmesan shavings and Caesar dressing (D, G, E, F) – add grilled chicken or prawns	9 3
	Fish galette – Delicate fish galette with Granny Smith apple micro salad, finished with sweet lemongrass dressing (F, G, D) £13	13
MAINS	SUNDAY ROAST	
	All the below are served with Yorkshire pudding, duck fat roasted potatoes, honey-glazed cumin carrots, sage and apricot stuffing, seasonal vegetables and homemade gravy	
	Beef topside with confit shallot and garlic puree (M, G)	9
	Slow roasted pork belly with char grilled apple sauce (Su, G)	9
	Lemon and thyme roasted cornfed chicken (G)	18
	Mushroom, puy lentil, spinach and squash Wellington (G)	17
	SUNDAY ROAST SHARING BOARD (FOR TWO)	25pp
	A choice of two meat / vegetarian options from the above – Served with Yorkshire pudding, duck fat roasted potatoes, honey glazed cumin carrots, Cauliflower cheese, sage and apricot stuffing, seasonal vegetables and homemade gravy	
SIDES	Herb-whipped pomme purée – Smooth, buttery potato purée whipped with fresh garden herbs (D) £6	6
	Chunky Chips	6
	Truffled Cauliflower cheese – Cauliflower pieces in a rich cheese sauce, with truffle (D, E, G)	7
	Pigs in blankets	5
	Flame-charred tenderstem broccoli – open-flame grilled tenderstem broccoli, with sea salt and fresh lemon	7
	Garlic and Parmesan creamed spinach – Tender spinach folded through a velvety garlic and Parmesan cream (D)	7
DESSERTS	Ice cream selection – Liquorice and blackcurrant duo (Ce), vanilla, strawberry, chocolate, coconut and salted caramel (D)	9
	Sorbet selection – White Champagne (Su), mango and strawberry,	9
	Lemongrass and makrut lime crème brûlée – Citrus-infused crème brûlée with a caramelised sugar crust and Champagne gelée (Su, E, D)	10
	Spiced Bramley apple and blackberry crumble – Warm spiced Bramley apple and blackberry crumble with Madagascar vanilla crème anglaise (D, G, E)	10
	The Reserve chocolate crèmeux – Dark chocolate crèmeux with crisp feuilletine, hazelnut praline and a dulce de leche centre (N, D, G, E)	13

If you have a food allergy or sensitivity, please ask a member of staff for more information.

V – Vegetarian, G – Gluten, N – Nuts, D – Dairy, E – Egg, F – Fish, Mo – Molluscs, Cr – Crustaceans, Ce – Celery, Su – Sulphites, So – Soya, Se – Sesame, M – Mustard

A discretionary 12.5% service charge will be added to your bill. Prices are inclusive of VAT.