



SUNDAY MENU

2 courses £37 or 3 courses £45

SNACKS - Marinated Olives £4.50 / Fresh Maldon Oysters £3.50 each / House Breads £4.50

STARTERS

Smoked Cheddar Tortellini, Squash, Sage, Candied Pumpkin Seeds (V)

Dressed Crab, Grapefruit, Fennel, Brown Ajoblanco

Rabbit Terrine, Damson, Chicory, Watercress

No.15 House Smoked Salmon, Crème Fraiche, Pickled Cucumber, Trout Roe

Steak Tartare, Alliums, Truffled Egg Yolk Puree, Potato Crisp

MAINS

Sunday Roast with your choice of Top Rump of Beef, Chargrilled Leg of Lamb, Half Corn Fed Chicken,
Vegetarian or Vegan
All Served with Roast Potatoes, Parsnip, Carrot, Yorkshire Pudding, Seasonal Vegetables and Proper Gravy

Fish of the Day, Crushed New Potatoes, Roasted Baby Gem, Capers & Lemon Butter

Potato Terrine, Artichoke, Turnip, Cavolo Nero, Salsa Verde (V)

220g / 8oz Charcoal Grilled Fillet Steak (£12 supplement) or
600g / 21oz Mature Dry Aged Chateaubriand (for two people sharing £12.50 supplement per person)
Both with Flat Mushrooms, Steak Cut Chips, Bearnaise or Peppercorn Sauce or with All Sunday Roast Accompaniments

SIDES @ £5.95 each - Cauliflower Cheese / or Pigs in Blanket & Stuffing
@ £5 each - Koffmann Skinny Fries / or Bitter Leaf Salad, Mustard Dressing

DESSERTS

Milk Chocolate Namelaka, Blackberry, Milk Ice Cream

Mille-Feuille, Spiced Plum, Tonka, Cardamom Ice Cream

Crème Brulee, Shortbread Biscuit

No.15 Seasonal Apple Crumble with Custard or Vanilla Ice Cream

Selection of 3 Individually Garnished Cheeses and Crackers (6 Cheeses £3 Supplement)

If you have a food allergy or intolerance please speak to a staff member before ordering your meal
A discretionary 12.5% gratuity for staff will be added to your bill.
All prices inclusive of VAT