

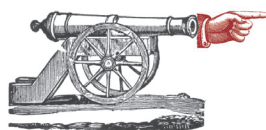
UNFETTERED FANCY ALL-OUT GRAVY SUNDAY ROAST REPLENISHMENT!

EVERY SUNDAY
FROM MIDDAY

Fanny the landlady and
Phileas J. Fogg .Esq are both
in agreement that Sundays
should be about indulgence.

Enjoy **1 hour 31 minutes** of
Phileas' prized punches and

Fanny's finest meaty liquors
and, of course, additional
Yorkshire puds & roast
potatoes will be on hand.



A BEAUTIFUL MARRIAGE OF THE BRITISH ROAST DINNER
& FREE-FLOWING LIBATIONS OF THE HIGHEST STANDARD

ROAST
BOTTOMLESS
PUNCH
& DESSERT

£34

ROAST

All served with seasonal vegetables & Yorkshire pudding

ROASTED PORK BELLY **£15**

ROASTED BABY CHICKEN in wine & herb reduction **£15**

GARLIC & ROSEMARY FILLET STEAK **£19.5**

(£3 surcharge on set menus)

VEGAN LASAGNA **VG GF £8**

Courgette, aubergine, mushrooms, carrots, onions garlic & tomato sauce

Ask your waiter for today's unique selection



PUNCH

TRY A
FEW!



PUNCH UP IN THE GARDEN

Bombay Sapphire London Dry gin,
homemade lavender tincture,
lemon juice and cranberry juice,
topped with Rose Lemonade

PUNCHED IN THE COCONUTS

Coconut tea-infused Bacardí rum blend,
Martini Riserva Speciale Ambrato
vermouth, Angostura bitters, pineapple
juice and fresh lemon juice

PUNCH OF THE BISON

Żubrówka Bison Grass vodka, Belvedere
grapefruit vodka, orange juice,
fresh lemon juice, Earl Grey tea and
honeydew melon syrup

ONE PUNCHY G&T

Star of Bombay London Dry gin,
homemade lavender syrup, fresh lemon
juice and grapefruit tonic,
topped with sparkling wine

DESSERTS

CHOCOLATE BROWNIE £4.5

with vanilla ice cream

Served warm

VANILLA RICE PUDDING VG £4.5

Slow cooked rice in soy milk
and vanilla



A discretionary 10% service charge will be added to all transactions. All items subject to availability.
Please make staff aware of any allergies you might have. We shall do our best to provide you with suitable food,
but we cannot guarantee that our offering will be allergen-free. All dishes may contain nuts.