

SUNDAY MENU



STARTERS

Soup of the day, served with homemade bread (v)	7
Portobello Mushroom with blue cheese and marinara Sauce	9.5
Manchego, tomato, and basil croquettes served with salsa verde aioli (v)	9.5
Holy F**k Spicy Chicken Wings, blue cheese sauce	10.5
Sesame Salt & Aleppo Chili Calamari with squid ink aioli	10
Whole baked sourdough bread with butter & balsamic olive oil	7

SHARERS

Princess Anti Pasti board <i>Fennel salami, Parma ham, mixed olives, sundried tomato,</i>	22
<i>Baked camembert in pizza dough served with celery and truffle oil & honey dressing</i>	19

MAINS

Risotto vegetariana, roasted Mediterranean vegetable risotto in a light tomato sauce with a touch of chili	19
Salmon & fettuccini, fettuccini pasta with salmon, garden peas ,dill , cream & mascarpone sauce	17
Grilled chicken Caesar salad, chicken breast, cos lettuce, croutons, anchovies, crispy pancetta ,parmesan, house Caesar dressing	16.5
Chuck & Rib Burger <i>Charcoal grill beef burger in brioche, lettuce, tomato, gherkin, pickled onion, cheddar, and burger sauce served with fries</i>	17
Beyond Meat Burger (v, vg) <i>Plant based patty in a vegan brioche bun, vegan Gouda cheese, pickles, lettuce, vegan mayo served with fries</i>	17
Roasted Salmon fillet with cauliflower puree, baby carrots & broccoli	20.5

ROASTS

<i>All roasts are served with homemade Yorkshire pudding, seasonal vegetables & greens</i>	
Slow cooked sharing lamb shoulder (recommended for 3 people, please allow 30 minutes)	55
28 Day hung Dexter sirloin beef	22
Half free-range chicken served with bread sauce & stuffing	20
Crispy pork belly served with apple sauce	20
Veggie Wellington <i>homemade with mushroom, spinach, quinoa, nutritional yeast (v)</i>	19.5

SIDES *all 5*

Skinny fries - Broccoli with house dressing - Truffle oil mash - Green salad with house dressing

*Please note our food is fresh & made to order & we cannot guarantee it has not been in contact with nuts. Please make us aware of any allergies or intolerances you might have.
Vegan alternatives are available - please ask your server.*



JOSPER GRILL MENU

As a renewable raw material, our grill does not burden your ecological footprint and is a sustainable alternative to traditional grilling

STARTERS

Charcoal grill king prawns served on sourdough bread & garlic butter	10.9
Charcoal grill BBQ baby ribs served with corn on cob & coleslaw (gf)	9
Vegan prawns cooked in garlic & chilli sauce with mango and avocado salsa (vg, gf)	9
Cauliflower wings with buffalo sauce (v vg)	9

MAIN COURSES

Charcoal grilled chicken shish, served with Afghani pilau and garlic yogurt (gf)	16.95
Charcoal grilled 40oz tomahawk steak with truffle & parmesan chips, salad, broccoli & chimichurri or garlic mushroom sauce for 2 people (gf)	62
Slow cooked lamb shoulder roll with spinach and barley risotto	21
Cauliflower steak, chimichurri, marinated cauliflower finished on the charcoal grill with fries, garlic kale, tomatoes and American mustard (vg)	16.5

Join us on a Sunday for our delicious Roasts - Separate Sunday Menu available

For Private Hire queries, please contact kendal@mlglondon.com

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