

SW16 Bar & Kitchen

SUNDAY ROAST MENU

Sundays 12pm to 5pm

All roasts come with hispi cabbage, miso carrots alongside infinite roast potatoes, giant yorkshire puddings & gravy

Roasts

Norfolk black corn-fed chicken confit, chicken stuffed thigh, stuffed with sage and onion 20

Dingly-Dell farm pork belly porchetta 22

28 day aged British beef striploin 25

20 day aged roast lamb rump/leg 25

Miso glazed roasted aubergine (VG) 16

Trio of sharing roasts (ideal for 2) 30pp
lamb, beef striploin & porchetta

Wines Of The Month

Piper Heisdeck Rose Champagne 12 | 66
Champagne, France

Lil Fizz Petillant Naturel 8 | 45
California, USA

You can find us on all social media platforms @sw16barandkitchen.

Please make us aware of any allergies . We cannot guarantee our menu is suitable for those with severe allergies. 12.5% discretionary service charge is added to all bills. This goes directly to the team. Please be aware we are a cashless venue.