

SUNDAY FEASTING MENU ONE

Autumn

48 *per person*

Served family style

House Baked Rolls, Salted Butter

TO START

Baked Ricotta, Parmesan & Autumn Tomatoes, Pesto

Roasted Whisky Pork Ribs, Apple & Kohlrabi Salad

ROAST

Cotswold Chicken, Sage, Lemon & Garlic Butter

Slow Roast Pork Belly, Caramelised Spiced Quince

(Individually plated option for vegetarian guests)

Salt Baked Celeriac, Wild Mushroom & Beetroot Pithivier, Chestnut Truffle Gravy

Duck-Fat Roast Potatoes | Steamed Autumnal Greens | Yorkshire Puddings & Gravy

SWEET THINGS

Boozy Sticky Toffee Pudding, Clotted Cream

Caramel Pavlova, Roast Quince, Passion Fruit

[Click for Calories](#)



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THE BUILDERS ARMS

All prices include VAT. An optional 15% service charge will be included on your bill. Allergies? Please tell your server.

SUNDAY FEASTING MENU TWO

Autumn

65 per person

Served family style

House Baked Rolls, Salted Butter

TO START

Duck Liver Parfait, Blood Orange Chutney
Montgomery Cheddar Souffle, Spinach, Mustard Sauce

ROAST

Cotswold Chicken, Sage, Lemon & Garlic Butter
Glenarm Shorthorn Beef Rump, Girolles, Horseradish Crème Fraiche
Salt Baked Celeriac, Wild Mushroom & Beetroot Pithivier, Chestnut Truffle Gravy

Duck-Fat & Rosemary Roast Potatoes | Steamed Autumnal Greens
Yorkshire Puddings & Gravy

SWEET THINGS

Profiteroles, Orange Malt Cream, Salt Caramel Chocolate & Hazelnuts
Lemon & Treacle Sponge, Proper Custard & Jersey Cream

[Click for Calories](#)



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BOLT - ONS

Severn & Wye Smoked Salmon, Neals Yard Crème Fraîche,
Pickles, Rye (*minimum of 10*) +75 *serves four to six*

Neal's Yard Cheese Board, Boozy Fruit Chutney +75 *serves four to six*



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