



SUNDAY BURGER CLUB

SEPTEMBER

The Rib au Jus

3-hour braised beef short rib, caramelised onions, dijon mustard, gruyere cheese, pickled cucumbers, reduced beef juices

Our burger is crafted using locally sourced ingredients, which consumes less energy and reduces waste.

Boulangerie de Paris buns – experts in independent milling and sustainable farming principles.

Epping Forest Honey Company – nature-led suppliers of genuinely local honey.

No Waste– We use the cooking liquor to use as the sauce for the burger

Created by our sous chef Chris, this dish draws inspiration from the French dip burger.

Tender, slow braised beef, with traditional burger condiments, along with a jug of intense beef sauce to smother your burger in.

*Only 20 available each week
Exclusively for Sunday brunch*

What's the tippie?

We recommend enjoying this burger with:

Let Loose 19

Flor de Cana 12yo, Brugal 1888, Gabriel Boudier cherry liquor, vanilla syrup, orange bitters

The natural caramel notes of the rum pair wonderfully with the sweet onions and rich decadence of the Rib au jus burger. This punchy cocktail stands up to the bold flavours and isn't for the faint hearted.

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease. Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes may contain an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes. Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies. (VG) – suitable for vegan requirements / (V) – suitable for vegetarian requirements. Adults need around 2000 kcal a day. Calorie information is available on request. 15% service charge will be added to your bill. Prices include VAT. Please note that we are a cashless restaurant.