

# Sunday Lunch

AT KARVE CLUB

## Our Roasts

### CHICKEN

Corn fed chicken breast & trimmings

OR

### BEEF

Rump cap & trimmings

Our roasts come with all the trimmings, including gravy, French beans, carrots & hispi cabbage cooked in ginger and butter, duck fat roast potatoes and Yorkshire pudding.

## From the coal oven

### MISO AUBERGINE [VeO]

Edamame, crispy tofu, sesame dressing

### COAL ROASTED CELERIAC [Ve]

Crispy buckwheat, hazelnuts, pickled carrots

### MONKFISH FILLET

Lemon, yoghurt

### PEARL BARLEY & MUSHROOM BURGER [Ve]

Kale slaw, yellow pepper ketchup

### BELOWZERO CHEESEBURGER

7oz green peppercorn caramel jus, onion mustard jam, dill pickle, smoked aubergine & garlic mayo

## SIDES

### SKIN ON FRIES [Ve]

Korean ketchup

### CREAMED SPINACH [Ve]

Coconut cream, ginger, green chilli

### CARAMELISED CAULIFLOWER [Ve]

Tahini, soft herb dressing, pomegranate

## HOUSE SAUCES (65ml)

Gravy £3

BBQ sauce [Ve] £2

Wild mushroom & shallot [V] £2.50

Green peppercorn & brandy £2.50

## DESSERTS £6.50

### TRIPLE CHOCOLATE BROWNIE [V]

Marshmallow, salted dark chocolate ice cream

### PEAR & CINNAMON CRÈME BRULÉE [V]

Poached pear

### JAM DOUGHNUT TOWER [V]

Vanilla ice cream, caramel popcorn

**V** Vegetarian   **VE** Vegan   **VEO** Vegan Option

A discretionary service charge of 12.5% will be added to your bill. All gratuities and service charges are distributed to the entire team. Allergens guide available on request. Please note menu may change due to seasonality.

## Red

glass 175ml / bottle 750ml

### TEMPRANILLO, RIO ZACARRA, SPAIN £5.5 / 20

Easy wine from the rioja grape, without the oak aging

### CABERNET SAUVIGNON, THE ATACAMA, CHILE £6.2 / 22

Full bodied with smoldering power, cassis/blackcurrant fruit and a hint of spice.

### LOUIS MONDEVILLE, MERLOT, PAYS D'OC, FRANCE £6.3 / 23

Vivid red, notes of red fruits and delicate palate.

### SHIRAZ, BEYOND THE RIVER, AUSTRALIA £6.4 / 24

Fruity, smooth Shiraz, pepper and spice notes

### PRIMITIVO IGT, CALEO, PUGLIA, ITALY £25

A rich and powerful slice of Sicily. Lovely textures and balance.

### CARMENERE, TERRA NOBLE, CENTRAL VALLEY, CHILE £27.5

Intense, red purple colour. Aromas of chocolate, plum, violet and spice, lovely finish.

### SIMONSIG ESTATE CABERNET SAUVIGNON SHIRAZ, STELLENBOSCH, SOUTH AFRICA £29.5

Ruby colour and vibrant with cheerful notes red berries and luscious plums

### PINOT NOIR RESERVA FIN DEL MUNDO, ARGENTINA £31

Medium body that packs a lot of flavours. Comforting and pleasing

### RIOJA, SIERRA CANTABRIA, SPAIN £8.4 / 28

Toasty, tasty and not over-oaked, ripe and balanced

### MALBEC, PHEBUS, MENDOZA, ARGENTINA £7.6 / 27

Drink it with steak. Or with anything if you love Malbec

### CHATEAU LA CROIX DE JAUGUE, ST. EMILION, FRANCE £43

Fantastic right bank Bordeaux and this is a killer vintage

## White

glass 175ml / bottle 750ml

### TREBBIANO, ARCHÉ, ITALY £6 / 20

Light, refreshing and very quaffable

### PINOT GRIGIO, ALTANA DI VICO, ITALY £6.4 / 24

An easy wine full of zest and summer apples that dance on the palate

### 'SHARK BITE WHITE' CHENIN BLANC, SOUTH AFRICA £6.2 / 22

Dry and flinty, with a not so painful bite!

### PAPARUDA RIESLING, RECAS, ROMANIA £ 6.8 / 24

Clean and vibrant with notes of green apple, pear and grapefruit

### SAUVIGNON BLANC, KOROMIKO, MARLBOROUGH, NEW ZEALAND £7.9 / 28

Crisp, vibrant aromas of citrus fruit and gooseberry

### 'LES CAILLOTES' SANCERRE, DOM. LA BARBOTAINE, FRANCE £10.4 / 37

Flinty minerally Sauvignon Blanc from those who do it best

### LE JADE, PICPOUL DE PINET, LANGUE D'OC, FRANCE £7 / 26

Bouquet of flowers and lime. Crisp and clean

### CASTELLARI BERGAGLIO GAVI 'SALLUVII' DOCG, PIEMONTE, ITALY £28.5

Inviting notes of heather and honeydew melon. Zippy, fresh and delightful

### VIOGNIER, LE JADE, PAYS D'OC, FRANCE £25.5

Aromatic, peachy with a delicate finish

### CHABLIS, DOMAINE DE LA MEULIERE, FRANCE £42

Full bodied, subtle minerality, honey, peach and melon, long finish

### CHARDONNAY, HIGHGATE, HUNTER VALLEY, AUSTRALIA £8.7 / 29

Not a shy wine, fruit bountiful with oaky vanilla tones

LIGHTER

BIGGER

CRISPER

ROUNDER

## Sparkling

glass 125ml / bottle 750ml

### G.F. CAVALIER BRUT NV, FRANCE £26.5

### PROSECCO SILVER, BOTTER, SPUMANTE NV DOC £7.5 / 34

### SAUMUR ROSÉ SEC 'CORAIL', LOUIS DE GRENELLE, FRANCE £39

### CHAMPAGNE, MOËT&CHANDON BRUT IMPERIAL NV £10.5 / 57

### CHAMPAGNE, MOËT&CHANDON ICE IMPERIAL NV £70

### CHAMPAGNE, MOËT&CHANDON ROSÉ IMPERIAL NV £12.5 / 67

### CHAMPAGNE, MOËT&CHANDON ICE ROSÉ IMPERIAL NV £78

### CHAMPAGNE, MOËT&CHANDON VINTAGE £80

### CHAMPAGNE, VEUVE CLICQUOT, YELLOW LABEL BRUT NV £76

### CHAMPAGNE, RUINART ROSÉ NV £ 95

### CHAMPAGNE, RUINART BLANC DE BLANCS NV £98

## Rosé

glass 175ml / bottle 750ml

### PINOT GRIGIO ROSATO, COLPO DI FORTUNA, ITALY £6.2 / 23

Dry and light and pale and yummy

### DEVIL'S RIDGE WHITE ZINFANDEL, USA £6.4 / 24

Californian, slightly sweet and very very pink

### ROUGIERS GRIS DE ROSE, VAR SAINTE BAUME, PROVENCE, FRANCE £7.5 / 28

Bright and lively. Notes of redcurrant and a touch of crisp cranberry

## Beers & ciders

glass 175ml / bottle 750ml

### EINSTÖK PALE ALE 330ML £5.5

### EINSTÖK TOASTED PORTER 330ML £5.5

### ESTRELLA 330ML £4.5

### NORCOTTS APPLE CIDER 500ML £6

### REKORDERLING PEAR CIDER 500ML £6

### RED CAT SCRATCH GOLDEN ALE 500ML £5.8

### ICE BREAKER IPA 400ML £4.7 (Draught)