1857

BAR & RESTAURANT

SUNDAY LUNCH

2-COURSE WINE PAIRING £15 (150ML EACH)

Enhance your Sunday roast experience with two carefully selected wines, chosen to complement your meal.

FIRST COURSE

FRESH & ELEGANT

A carefully selected white or red wine to complement your starter.

MAIN COURSE

RICH AND STRUCTURED

A beautifully balanced Red Wine or White Wine selected to pair with your Roast or Sea bass.

WINES BY THE GLASS (150ml)

SPARKLING

Prosecco, Brut, Villa Sandi, Veneto, Italy NV £8

WHITE WINES

Chenin Blanc, False Bay Slow, Coastal Region South Africa 2025 £6.95
Sauvignon Blanc, Les Roches Blanches, Bordeaux, France 2024 £8.95
Chardonnay, Marcel Martin, Vin de France, France, 2024 £9.95

RED WINES

Tempranillo, Antaño, Crianza, Rioja Spain, 2019 £7.95
Merlot, Saint-Émilion, Château Lucas, Bordeaux, France 2015 £9.95
Lalande De Pomerol, Château Vaud, Bordeaux, France 2020 £12.95

A 10% Discretionary Service Charge will be added to your bill