



# SUNDAY LUNCH MENU

SERVED FROM 12 NOON UNTIL 6PM

## STARTERS

Homemade Soup of the Day	Sourdough slices.	6.5
Ham Hock & Pea Terrine	Mixed fruit chutney & toasted sourdough*.	8
Cured Sea Trout	🐟 Pickled cucumber, beetroot puree, horseradish cream & rye.*	9
Heritage Tomato & Mozzarella Salad	🌿 (GF)	8.5

## MAIN PLATES

Roast Sirloin of Beef	Creamed & roasted potatoes, glazed carrots, tenderstem broccoli, Yorkshire pudding, red wine jus & seasonal greens gratin.*	21.5
Slow Roasted Pork Belly	Sausage & apple stuffing, creamed & roasted potatoes, glazed carrots, tenderstem broccoli, Yorkshire pudding, cider & sage jus with seasonal greens gratin.	20
Pan Fried Salmon	🐟 🌿 Mussels, saffron bisque, creamed potato & samphire. (GF)	20
Confit Tomato & Chargrilled Courgette Linguine	🌿 🥜 Tomato & roasted garlic sauce with an almond crumb.	17
+ Add Honey Mustard Chipolatas		5
+ Add Sage & Onion Stuffing		4
+ Extra Yorkshire Pudding		1.5

## DESSERTS

White Chocolate & Hazelnut Cheesecake	🌿 🥜	8
Fruit Crumble of the Day	🌿 With vanilla custard or ice cream.	8
Homemade Sticky Toffee Pudding	🌿 Toffee sauce & vanilla ice cream.	8
Gelato & Sorbet	🌿 Choose 3 scoops from; vanilla pod, white chocolate, raspberry cheesecake, double chocolate & pistachio. Vegan Range 🌿 Caramel ripple, chocolate coconut, lemon sorbet, passionfruit sorbet & mandarin sorbet. (GF)	7

Allergen Information: Vegan 🌿 Vegetarian 🌿 Shellfish 🐟 Fish 🐟 Nuts 🥜

Full allergen list available, as we handle all allergens in our kitchen our food may contain traces.  
Please notify the team of any allergies in your party. A discretionary 10% service charge will be added to your bill. Payment is by card only. \*Gluten Free option available.

# THE NEST



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### SOMETHING DIFFERENT?

<b>Beer Battered Haddock</b> 🐟 London Pride beer batter, thick cut chips, minted mushy peas, charred lemon, homemade tartare sauce & homemade curry sauce.	20
<b>Mac &amp; Cheese</b> 🌿 Smoked applewood cheese crust, crispy onions, chives & garlic butter foccacia.	12
<b>Lemon Chicken Caesar Salad</b> Homemade caesar dressing, parmesan, croutons & pancetta.*	16

### TO SHARE

<b>Charcuterie Platter</b> Chorizo, salami, coppa, prosciutto, foccacia, pickles & mixed olives.*	20
<b>Mezze Platter</b> 🌿 🥜 Falafel, beetroot hummus, tzatziki, red pepper romesco, halloumi, mixed olives, rainbow slaw, sweet drop peppers, toasted foccacia & flatbread.*	20

### FLEDGLING MAINS

FOR GUESTS AGED 12 AND UNDER

6

**Chicken Strips** Crispy fried chicken tenders, fries & house slaw.

**Mac & Cheese** 🌿 With toasted garlic bread.

**Mini Chicken Burger** Fried chicken tenders, fries & ketchup.

**Mini Veggie Burger** 🌿 Veggie patty, fries & ketchup.

**Mini Beef Burger** Beef patty, sliced cheddar cheese, fries & ketchup.

**Falafel Salad** 🌿 🥜 Sweet potato falafel, shredded lettuce, chopped tomatoes, cucumber & house dressing. (GF)

**Chicken Salad** Grilled chicken, shredded lettuce, chopped tomatoes, cucumber & house dressing. (GF)

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