

THE NEST



SUNDAY LUNCH MENU

SERVED FROM 12 NOON UNTIL 6PM

STARTERS

Homemade Soup of the Day 🌿 Sourdough slices.* (DF)	8.5
Ham Hock & Pea Terrine Mixed fruit chutney & toasted sourdough.*	9.5
Cured Sea Trout 🐟 Pickled cucumber, beetroot puree, horseradish cream & rye.*	11
Heritage Tomato & Mozzarella Salad 🌿 (GF)	10.5

MAIN PLATES

Roast Sirloin of Beef Creamed & roasted potatoes, glazed carrots, tenderstem broccoli, yorkshire pudding & red win jus with seasonal greens gratin*	25
Slow Roasted Pork Belly Sausage & apple stuffing, creamed & roasted potatoes, glazed carrots, tenderstem broccoli, yorkshire pudding & red win jus with seasonal greens gratin*	22
Pan Fried Salmon 🐟🌿🐚 Mussels, saffron, bisque, creamed potato & samphire	21
Confit Tomato & Chargrilled Courgette Linguine 🍅 Tomato & roasted garlic sauce with an almond crumb. (DF)	18
+ Add Honey Mustard Chipolatas (DF)	5
+ Add Sage & Onion Stuffing (DF)	4
+ Add Yorkshire Pudding 🌿	1.5

DESSERTS

White Chocolate Torte & Hazelnut Cheesecake 🌿🥜	10
Fruit Crumble of the Day 🌿 With vanilla custard or ice cream.	9
Homemade Sticky Toffee Pudding 🌿 Toffee sauce & vanilla ice cream.	9
Frozen Black Berry Parfait 🌿 Granola flap jack, blackberry gel & meringue.	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.	

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

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SOMETHING DIFFERENT?

- Beer Battered Haddock** 🐟 Thick cut chips, minted mushy peas, charred lemon homemade tartare sauce & curry sauce. 20
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- Chargrilled Marinated Chicken Caesar** 🐔 Garlic crostini & parmesan shavings.* 17
-
- Pad Thai** Rice noodles, egg, toasted peanuts, red chilli and bean sprouts with tamarind & citrus sauce. 19
- + Chicken 🐔 🥚
- + Silken Tofu 🌱 🥚 Made without egg. 17

TO SHARE

- Charcuterie Platter** Chorizo, salami, coppa, prosciutto, foccacia, pickles & mixed olives* 20
-
- Mezze Platter** 🌱 🥚 Falafel, beetroot hummus, tzatziki, red pepper romesco, halloumi, mixed olives, rainbow slaw, sweet drop peppers, toasted foccacia & flatbread* (DF) 20

FLEDGLING MAINS

- FOR GUESTS AGED 12 & UNDER 7
- Chicken strips** Crispy fried chicken tenders, fries & house slaw
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- Mac & Cheese** 🌱 With toasted garlic bread.
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- Mini Chicken Burger** Fried chicken tenders, fries & ketchup.
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- Mini Veggie Burger** 🌱 Veggie patty, fries & ketchup.
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- Mini Beef Burger** Beef patty, sliced cheddar cheese, fries & ketchup.
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- Children's Roast of the Day** Please see a server for more information. 12

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