THE NEST
BAR & RESTAURANT

SUNDAY LUNCH MENU
SERVED FROM 12 NOON UNTIL 6PM

SAMPLE MENU

STARTERS

Homemade Soup of the Day Sourdough slices.*	8.5
Pork & Chorizo Scotch Egg Tomato & harissa sauce, dressed leaves.	12
Calamari & Beer-Battered Mussels Confit garlic aioli, roquette & lemon dressing.	13
Baked Camembert Red onion chutney & sourdough.*	17

MAIN PLATES

Roast Sirloin of Beef Creamed & roasted potatoes, glazed carrots, tenderstem broccoli, Yorkshire pudding & red wine jus with seasonal greens gratin.*	27
Slow-Braised Lamb Shoulder Creamed & roasted potatoes, glazed carrots, tenderstem broccoli, Yorkshire pudding, redcurrant & mint jus with seasonal greens gratin.*	26
Slow-Roasted Pork Belly Sausage & apple stuffing, creamed & roasted potatoes, glazed carrots, tenderstem broccoli, Yorkshire pudding & red wine jus with seasonal greens gratin.*	24
Market Fish of the Day	
Nut Roast Creamed & roasted potatoes, glazed carrots, tenderstem broccoli, Yorkshire pudding, redcurrant & mint jus with seasonal greens gratin.*	19
Caramelised Onion & Thyme Risotto Leek jam, walnuts & pecorino.	18
+ Add Honey Mustard Chipolatas (DF)	5
+ Add Sausage & Sage Stuffing (DF)	4
+ Extra Yorkshire Pudding	1.5

DESSERTS

Baked White Chocolate & Hazelnut Cheesecake Macerated berries & Chantilly cream.	10
Fruit Crumble of the Day With a choice of crème anglaise or vanilla ice cream.	9
Homemade Sticky Toffee Pudding Butterscotch sauce & vanilla ice cream.	9
Mixed Berry Eton Mess Mint syrup & dehydrated raspberries.	8
Selection of Ice Cream Vegan option available.	8

Allergen Information: Vegan Vegetarian Shellfish Fish Nuts Mollusc

A full allergen list is available on request. As all allergens are handled in our kitchen, our food may contain traces. Please let a member of the team know about any allergies or dietary requirements in your party before ordering. A discretionary 10% service charge will be added to your bill. We accept card payments 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.(DF) — 20

Chargrilled Marinated Chicken Caesar Garlic crostini & parmesan shavings.* — 17

Pad Thai Rice noodles, egg, toasted peanuts, red chilli & bean sprouts with tamarind & citrus sauce.(GF)
+ Chicken — 19
+ Silken Tofu Made without egg. — 17

TO SHARE

Charcuterie Platter Chorizo, salami, coppa, prosciutto, focaccia, pickles & mixed olives.* — 20

Mezze Platter Falafel, beetroot hummus, red pepper romesco, halloumi, mixed olives, rainbow slaw, sweet drop peppers, toasted focaccia & flatbread.* — 20

FLEDGLING MAINS

FOR GUESTS AGED 12 & UNDER — 10

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

Tomato Pasta Macaroni in a rich tomato sauce & cheddar cheese.

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.

Children's Roast of the Day Choose from beef, lamb or pork. — 13.5

FLEDGLING DESSERTS — 6

Chocolate Brownie Vanilla ice cream & chocolate sauce.

Strawberry Sundae Yorvale strawberry & vanilla ice cream, fresh strawberries & strawberry sauce. (GF)

Cookie & Ice Cream With a choice of flavours.

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