

# SUNDAY LUNCH

## TO BEGIN

Sourdough Bread	5
Marmite & Beef Dripping Butter, Netherend Farm Butter	
Terrine of Chicken, Wood Pigeon, Smoked Ham Hock & Duck Liver with Warm Fruit Bread, Pickles & Apricot Chutney	15
Buttermilk Crispy Chicken	12
Radish, Cucumber & Spring Onion, Smoked Chilli Jam	
Salted Pig Co. Charcuterie Board ( <i>to share</i> )	20
Wigmore Cheese, Chutney & Pickles, Sourdough Bread	
Roasted Orkney Scallops	22
with Brassicas, Gewurztraminer, Sea Vegetables & Squid Ink	
Ravioli of Cackleberry Farm Egg Yolk Mushroom & Truffle	14

## TO FOLLOW

Roasted Sirloin of Aberdeen Angus Beef	29
Yorkshire Pudding, Roasted Potatoes, Vegetables, Beef Gravy	
Loin of Gloucester Old Spot Pork	29
Roasted Potatoes, Bramley Apple Sauce, Pork Jus	
Fillet of Halibut	29
Soft Shell Crab KFC Style, Avocado, Tomato Fondue, Black Garlic & Chorizo Oil	
Roasted Stone Bass	29
Cassoulet, Smoked Ham & Mussel Stock, Olives, Garlic Aioli, Sea Vegetables	
Chargrilled Hispi Cabbage Heart	26
with Mushrooms, Leeks, Celeriac and Autumn Truffle	

## SIDES

Dirty 'Nest' Chips with Aged Parmesan, Smoked Bacon & BBQ Sauce	8
Cauliflower Cheese	5
Truffled Mac & Cheese	10

### **Plant based menu available on request.**

Please note that our dishes may contain allergens, therefore should you require any help in regards to dietary needs, please do ask a member of our staff.  
A discretionary 12.5 % service charge will be added to your bill .