

The Nightingale Restaurant

Sunday Lunch Menu - September 2021

2 Course - £15.00

3 Courses - £18.00

Starters

Classic Prawn Cocktail

Served with Marie Rose Sauce

Chef's Soup of The Day

Warm bread roll & butter

Seasoned Yorkshire Pudding

Onion Gravy

Chicken Liver Pate

Toast & chutney

Our Roasts

- Slow Roast Phil James Topside of Beef,
- Confit Thyme Roasted Belly Pork,
- Sage & Onion Chicken Breast,
- Cheddar & Chive Cauliflower Steak.

All served with Chef's roast potatoes, buttery mash, seasonal vegetables, Yorkshire pudding & gravy.

Why not have a slice of each roast for a £3.00 supplement?

Mains

Hand Battered Cod

Chips, Mushy Peas & Tartar Sauce

Desserts

Please ask your server for today's selection of desserts & for our hot beverage menu

Kids eat for £5.00!

Starters

Soup of the day

Melon & berries

Yorkshire Pudding

Mains

Small roast dinner

Chicken or fish goujons with chips & peas

Cheese & tomato pasta

Dessert

Chocolate fudge cake

Ice cream

Please speak to your server for dietary or allergen information

If you are coeliac and require a gluten free meal please let us know. We can adapt most meals to make sure they are free of gluten

If you have any other dietary requirements, please speak to our team who will be happy to help with any ingredient and/or allergy advice. Please be aware that meat and fish dishes may contain bones