

July 2024

SUNDAY ROASTS

Cornish herb pastured Leg of Lamb (438 kcal)	32.00
Northumbrian Beef Rump, grass fed, 32 day aged (545 kcal)	34.00
Three root Vegetable and Chestnut Wellington (459 kcal)	26.00

All Roasts are served with:

*Bloody Mary Salt duck fat roasties, Yorkies, organic carrots,
buttered Savoy cabbage and traditional gravy (545 kcal per person)*

Add: The Wigmore triple cheese roasted cauliflower (443 kcal)	8.50
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SNACKS

XXL stovetop 3 cheese and mustard toastie (1281 kcal)	13.50
Masala spiced scotch egg, dahl relish (395 kcal)	7.50
Buttered crumpets, steamed cock crab (229 kcal)	8.50

MAINS

Roast Cornish Hake, crushed potato, peas, girolles (792 kcal)	20.00
Grilled English Asparagus, red gem, ranch dressing (161 kcal)	15.00

SIDES

Fat chips, Bloody Mary salt (362 kcal)	6.50
Mixed leaves, Mustard (309 kcal)	5.50
Sourdough, Ivy House farm butter (327 kcal)	4.00

DESSERTS

Keen's Les Fraises Anglaises Punch <i>Strawberry, cream, white rum, white chocolate, lime cordial, bergamot</i>	8.00
Three British raw milk cheeses from Neal's Yard Dairy (1273 kcal)	13.50
Strawberry 'Eton Mess' (285 kcal)	9.50
Date and sticky toffee pudding, clotted cream (309 kcal)	10.00
Plum and almond frangipan tart, crème fraiche (323 kcal)	9.50

If you have any food allergies or intolerances, please let a member of our team know so that we can provide you with ingredient information to make a safe choice. As allergens are present on site and some of our ingredients have 'may contain' warnings, we cannot guarantee menu items will be completely free from a specific allergen.

*Adults need around 2000 kcal a day. All prices are inclusive of VAT.
A discretionary 12.5% service charge will be added to your bill*