

SUNDAYS
12PM TILL 5PM

Sunday, 5th February

NETTLE & RYE

SUNDAY LUNCH MENU

2 COURSES - £17* | 3 COURSES - £21*

STARTERS

[v]	Roasted carrot, goats cheese, pumpkin seeds, honey & mustard dressing	5
	Smoked mackerel pâté - sourdough crisps, pickled beetroot	5
	Ham hock terrine - piccalilli, dressed leaves	5

MAINS

all served with roast potatoes, yorkshire pudding, seasonal greens, celeriac & mustard mash, roasted roots and gravy

	The Nettle & Rye Triple - 44 day aged sirloin, braised ox cheek, pork belly & crackling, Salt Marsh shoulder of lamb	17
	Hereford Cross 44 day aged sirloin & braised ox cheek	15
	Gloucester Old Spot pork belly & fennel seed crackling	13
	Shoulder of Suffolk Charrollais salt marsh lamb & braised red cabbage	13
[v]	Salt baked beetroot & salsa verde - [v]	11

Homemade horseradish cream, apple sauce, mint jelly available

SIDES

Cauliflower cheese - [v] - 4 | Cauliflower cheese with bacon - 5 | Roast potatoes - [v] - 3 | Yorkshire pudding [v] - 1
Roasted root vegetables - [v] - 3 | Seasonal greens - [v] - 2 | Braised red cabbage - [v] - 2 | Gravy - 1

DESSERTS

[v]	Rhubarb, whiskey & ginger mess	5
[v, n]	Chocolate & hazelnut brownie - hazelnut praline icecream	5
[v]	British Cheeseboard - served with seasonal pickles, chutneys & crackers -	7

* - supplements apply - The Nettle & Rye Triple - plus 4 | Sirloin & Ox Cheek Roast - plus 2 | Beetroot Roast - minus 2

At the Nettle, we are committed to creating innovative food with great British produce.

Please inform us of any allergies or dietary requirements when placing your pre-order.

Unfortunately, we cannot guarantee the absence of nuts or other allergens and our fish dishes may contain bones.

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