

Nairn's

Sunday Menu

snacks

Salted nuts 4 (V*, Gf*)

House focaccia, Scottish rapeseed oil 5 (Gf*)

Gordal olives, lemon and za'atar 5.5 (V*, Gf*)

Fried Pimento de Padrons with sea salt 5 (V*)

starters

Pea and asparagus velouté, cheese crouton 8 (V*, Gf*)

Ox tongue tonnato, smoked anchovy, capers, rocket 8 (Gf*)

Nick's hot smoked salmon pate, pickled cucumber, toasted rye bread 9 (Gf*)

Tomnah's kalette salad, whipped feta, dukkah, salsa verde 8 (V*)

Triple baked mull cheddar and chive soufflé, cheese sauce 11 (V*)

Peking duck salad, soy dressing, peanut and sesame 10 (Gf*)

mains

Roast Sirloin of beef, celeriac puree, roast potatoes, Yorkshire pudding, greens, red wine sauce 34

Roast Rump of beef, celeriac puree, roast potatoes, Yorkshire pudding, greens, red wine sauce 28

Fish & Chips, panko breaded haddock, tartare sauce, lemon, pomme frites 20

Potato gnocchi, peas, asparagus, mushrooms, wild garlic pesto 18 (V*)

Fettuccine alla bolognese, truffle pesto, pecorino 18 (Vegetarian option available)

Rolled belly of pork, creamed polenta, chorizo cassoulet, warm mustard vinaigrette 24 (Gf*)

Fillet of bream, saffron mash, roasted pepper piperade, sauce verge 22 (Gf*)

sides

Pomme frites, truffle mayonnaise 5 (V*, Gf*)

Buttered seasonal greens, sourdough crumb 4 (V*, Gf*)

Tomnah's garden salad, mustard and honey vinaigrette 4 (V*, Gf*)