

## NETTLE ALL DAY MENU

## Small plates

Gordal olives (ve) (gf) (df) £5Fried almonds with sea salt and smashed rosemary (ve) (gf) (df) £5Sourdough, Romesco, olive oil (ve) (df) £6.5

Chorizo, dates, and parsley mayo (gf) (df) £8.5

Burrata, courgettes, sunflower seeds, rose harissa, nasturtium vinaigrette (v) (gf) £10

Truffled Yorkshire Pecorino croquettes, watercress mayo (v) £9

Cauliflower, yeast, apple and green chilli chutney (ve) (gf) £8

Beetroots, black garlic, salsa verde & lentil cracker (ve) (gf) £8

Pork Belly, greens, mustard seeds, apple (gf) £10

Aged lamb chop, aubergine, olive, pistachio (gf) £12.5

Butternut squash, sage, Jerusalem artichoke (gf) (ve) £9

Cod fritter, white onion, capers, brown butter (gf) £11

## **Sides**

French fries (ve) (gf) (df) £5

Broccoli, almonds, sun-dried tomato, chilli (ve) (gf) (df) £5.50

Spinach, tomatoes and pinenuts (ve) (gf) (df) £5

## **Sweet**

Ronnie's Apple Pie, Clotted cream (v) £8

Walnut cake with Caravan espresso, pear and vanilla ice cream (v) £8.5

Cucumber Sorbet, lemon, poppy seed meringue (v) (gf) (df) £7.5

Courtyard Dairy cheeses with Radicchio jam, oat crackers (v) £10

(gf) gluten free (df) dairy free (v) vegetarian (ve) vegan Please let a member of staff know about any allergies.

A discretionary 12.5% service charge will be added to your bill.

We make every effort to source food locally, use local businesses and support businesses with good sustainability and ethical credentials.