

March 2025

SUNDAY ROASTS

Half roasted lemon and thyme baby chicken (605 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, tender stem broccoli, buttered Savoy cabbage and traditional gravy (545 kcal per person)

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

SNACKS

XXL stovetop 3 cheese and mustard toastie (1281 kcal)	13.50
Masala spiced scotch egg, dahl relish (395 kcal)	7.50
Buttered crumpets, citrus cured salmon, crème fraiche (280 kcal)	7.00

MAINS

Roast Cornish cod, mussel chowder, bacon (462 kcal)	21.00
Roast heritage carrot and quinoa salad, hazelnut, caper dressing (208kcal)	16.00

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

Warm lemon meringue sponge, citrus cream (222 kcal)	9.50
Apple, ginger, almond and pecan nut crumble, vanilla custard (312 kcal)	9.50
Warm doughnuts, chantilly and chocolate sauce (291 kcal)	9.50
Three British raw milk cheeses from Neal's Yard Dairy (1273 kcal)	13.50

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