LUNCH

At Nutmegs we are proud to produce all things on this menu made in house daily, its our passion to present food by our dedicated chefs, were also excited to source all our fresh produce locally from our Nutmegs Patisserie Gardens - Dippy Egg Free Range Farm - Hales & Moore Fishmongers - Just Cutts Butchers -Cracklebread Bakery - Ro-Grow Micro Herbs - Drury Tea & Coffee

PLATTERS - 12.25

- SELECTION BOARD -

PLOUGHMAN'S - GAMMON - APPLEWOOD CHEDDAR - BRIE - SAUSAGE ROLL -HOMEMADE CHUTNEY - PICKLED ONION - BREAD - SALAD - COLESLAW

FISHERMAN'S - PRAWNS - SMOKED SALMON - MACKEREL PATE - FISH GOUJONS -HOMEMADE TARTARE SAUCE - BREAD - SALAD - COLESLAW

MEDITERRANEAN - HALLOUMI - CURED MEATS - HUMMUS - OLIVES - SUN DRIED TOMATOES - FETA PEPPERS - BREAD - SALAD - COLESLAW

GRILLED SANDWICH - 9.30

- ALSO AVAILABLE AS A SALAD -

STEAK - SAUTÉED ONION - MUSHROOM - LETTUCE - TOMATO - MAYO
CHICKEN - PANCETTA - AVOCADO - LETTUCE - TOMATO - MAYO
HOMEMADE FISH FINGER GOUJON - TARTARE - ROCKET

+CRISPY POTS - 1.80

NUTMEGS BAGELS - 7.85

- SEEDED FRESHLY MADE & BAKED IN-HOUSE -

HALLOUMI - AVOCADO - CHILLI JAM SMOKED SALMON - CREAM CHEESE VEGAN BAGEL - HOMEMADE HUMMUS - PEPPER - COURGETTE

BRAISED BEEF SHIN ANCHO CHILLI - 8.95

HOMEMADE CORN BREAD WAFFLE - SOURCREAM - SALSA

QUICHE OF THE DAY - 8.95

SALAD - COLESLAW

+CRISPY POTS - 1.80

CROQUE MONSIEUR - 9.25

SERVED WITH CRISPY POTS

SOUP OF THE DAY - 7.05

HALLOUMI AND SHROOMS - 8.45

THYME & GARLIC MUSHROOM - HALLOUMI - AVOCADO - SOURDOUGH - CHILLI

JAM

ASKABOUTALLERGENS