December 2025

SUNDAY ROASTS	
Half roasted lemon and thyme baby chicken (605 kcal)	32.00
Roast Sirloin Beef, grass fed, 32 day aged (545 kcal)	38.00
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)	15.00
Masala spiced scotch egg, dahl relish (395 kcal)	8.00
Buttered crumpets, citrus cured salmon, crème fraiche (280 kcal)	7.00
MAINS Roasted cod loin, giant couscous, saffron & mussel veloute (732 kcal) Winter bitter leaf salad, charlotte potato, violet artichoke, lemon dressing (208 kcal)	22.00 16.50
SIDES	
Fat chips, Bloody Mary salt (362 kcal)	7.00
Mixed leaves, Mustard (309 kcal)	6.00
Sourdough, Ivy House farm butter (327 kcal)	4.00
DESSERTS	
Eggnog crème brulee	9.50
Gingerbread eton mess, poached winter fruits	9.50
Chocolate and caramel mousse, vanilla cream	9.50
Three British raw milk cheeses from Neal's Yard Dairy (1273 kcal)	15.00

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.