

NIGHTINGALE

on the green



Set Menu

2 courses 15 or 3 courses 20

(Food also priced individually)

Nibbles

Queen Olives (small bowl) 3.5
Bread, Oil & Balsamic 2.5
Roasted Almonds (small bowl) 2.5

Starters

(Individual price 6)

Cured Ham (Gluten Free)

Soft egg, watercress, grain mustard vinaigrette.

Baked Camembert

Soaked prunes, crusty bread.

Crostini: Atlantic Prawn Cocktail

Harissa mayonnaise, marie rose sauce.

Salt 'N' Pepper Squid

Smoked paprika mayonnaise.

Super Food Salad (Gluten Free, Vegan, Vegetarian)

Broccoli, quinoa, baby spinach, pomegranate seeds, edamame beans, beetroot, roasted nuts.

Mains

(Individual price 12.5)

The Nightingale Burger

Gem lettuce, red onion, gherkin, tomato, tarragon mayonnaise, thick chips.

Seared Fillet of Salmon

Mussels, leek & potato chowder.

Pie of the Day

Mash, Broccoli.

Baked Stuffed Aubergine

(Gluten Free, Vegan, Vegetarian)

Roasted red pepper vinaigrette.

Ginger Pig Traditional Pork Sausage & Mash

Onion gravy.

Sides

(Individual price 3)

Tender Stem Broccoli, Ginger, Chilli & Garlic Oil

Rocket & Parmesan Salad, House Dressing

Carrots & Parsley

Fries

Kids Menu

(Individual price 5.5)

Sausage & Mash

Chicken Goujons & Chips

Pasta with Tomato Sauce

Deserts

(Individual price 5.5)

Chocolate Brownie & Vanilla Ice Cream

Winter Fruit Crumble, Custard

White Chocolate Cheesecake, Fruit Coulis

Selection of Ice Cream

Cheese Board

(Supplement 3)

Tables of 6 or more 12.5% service charge.

Sunday Roasts served with all the trimmings

(Fresh menu selected each Sunday. Priced separately)

Note: if you have a food allergy or intolerance please inform a member of staff before ordering your meal.

We have free WiFi for all our customers. Connect to NightingalePub then password: 51Nightingale

For reservations call 020 8530 4683 or visit nightingaleonthegreen.co.uk