



THE
NIGHTINGALE

SUNDAY MENU

STARTERS

- Butternut squash, ginger and apple soup £5.00
Black pudding Scotch egg, Coleman's mustard £3.50
Fennel and chilli crusted squid, herby crème fraîche £5.00
Chicken liver parfait, spiced pear chutney, toasted brioche £6.00
Grilled wood pigeon breast, autumn beets, goats curd, caramelised hazelnut, baby sorrel £8.00

SHARERS

- Baked Somerset camembert, rosemary and garlic, sourdough toast £12
Oxsprings air dried ham, Suffolk fennel salami, chorizo, olives, sourdough toast £14
Black pudding Scotch egg, hand raised pork pie, Oxsprings cured ham, Butlers cheddar, celery, apple, sourdough toast £14

MAINS

- Slow roasted sirloin of beef, horseradish cream £14.80
Lemon and thyme roast chicken, bread sauce, stuffing £13.50
18 hour cyder pork belly, crackling, Bramley apple and cinnamon sauce £14.00
All served with goose fat roasts, cauliflower cheese, purple baby carrots, kale
Prime British beef burger, ale onions, pickles, cheese, ketchup, mayonnaise, fries £10.50
Ale battered cod, chips, mushy peas, tartare sauce £11.00
Butternut squash, goat's cheese and spinach Wellington, honey roasted beetroot £11.00

SIDES £3.50

- goose fat roasties, cauliflower cheese, baby purple carrots, buttered kale

DESSERTS

- Sticky toffee pudding, London Stout ice cream £5.50
Apple and pear crumble, custard £5.50
Passion fruit Chocolate tart, crème fraiche ice cream £5.50
Butler's Secret, Oxford blue, Rosary Ash goat's cheese, quince, seeded crackers £6.50

Fish dishes may contain small bones. All weights stated are uncooked weights. If you require further information on ingredients which may cause allergy or intolerance, please speak to your server before you order your meal. If you do have a food allergy, it will be helpful to us if you could inform staff so we can ensure that the dish you select is not at risk of cross contamination by other foods during its preparation and service.

The Nightingale, 97 Nightingale Lane, Balham, London, SW12 8NX
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White wine	175ml	250ml	750ml Bottle
Dry, fresh and zesty			
Ugni Blanc/Colombard Old Vines, Le Sanglier, France 2014 Fresh, crisp & dry.	4.60	6.05	16.70
Pinot Grigio Garganega Villa Borghetti, Italy 2014 Light & smooth with lemon & honey flavours.	5.00	6.65	18.40
White Rioja Bodegas, El Coto, Spain 2014 Clean & rounded, with a streak of lime.	5.20	6.80	19.20
Sauvignon Blanc Terra Mater Vineyard Reserve, Chile 2014 Zippy & clean with fresh tropical fruit aromas.	5.30	7.25	20.55
Picpoul de Pinet Cuvée Bascou, France 2014 Completely dry, intensely fresh & clean.	5.95	8.10	23.00
Sauvignon Blanc Mission Estate, New Zealand 2014 Vibrant & intense fruit from NZ's oldest winery.	6.50	8.90	25.75
Aromatic & exotic			
Riesling Mission Estate, New Zealand 2013 Fresh, medium dry. Just under 11% ABV.			25.30
Albariño Bodegas La Val, Rias Baixas, Spain 2013 Rounded & smooth with a citrusy edge.			26.25
Fuller flavoured & rounded			
Unoaked Chardonnay Crystal Brook, South Australia 2014 Packed with pineapple & tropical fruit flavours.	5.60	7.60	21.50
Chardonnay Alta Vista Premium, Argentina 2013 Rich fruit aromas & delicate buttery notes.	6.40	8.70	24.80
Marsanne All Saints Estate, Rutherglen, Australia 2012 Crisp & refreshing with lime, peach & honey.	6.50	8.90	25.75
Rosé wine			
Cabernet/Shiraz Rosé Paso del Sol, Maipo Valley, Chile 2014 A slightly sweeter, soft style of rosé.	4.70	6.25	17.20
Rioja Rosado Bodegas El Coto, Spain 2014 Dry & fresh with strawberry & raspberry fruit.	5.10	6.75	18.75
Côtes de Provence Rosé Coteaux Marins, St Tropez, France 2014 Delicate fruit flavours in a crisp dry style.	5.90	8.05	22.90
Dessert wine		125ml	375ml Bottle
Rutherglen Muscat All Saints, Victoria, Australia Enjoy with sticky toffee pudding or vanilla ice cream.		7.70	21.50
Botrytis Semillon Buller, Victoria, Australia 2010 Intense flavour with apricot & marmalade.		8.20	22.90

Red wine	175ml	250ml	750ml Bottle
Lighter, juicy and supple			
Carignan Old Vines, Le Sanglier, France 2014 Brambly, spicy & very moreish.	4.60	6.05	16.70
Pinot Noir Domaine Le Grange Le Haut, France 2013 Light, elegant & soft with cherry flavours.	5.60	7.60	21.50
Rioja Crianza Bodegas El Coto, Spain 2011 Smooth & rounded delicious red berry fruit.	5.95	7.80	22.05
Medium bodied			
Merlot/Cabernet Domaine Condamine L'Evêque, France 2013 Pulsating with plummy fruit.	5.05	6.65	18.65
Zinfandel Shiraz Terra Mater Reserve, Chile 2012 Chunky damson fruit & spice, sweet, soft tannin.	5.30	7.25	20.55
Pinot Noir Reserve Mission Estate, New Zealand 2012 Super smooth, ripe cherry fruit.			28.15
Robust, powerful & spicy			
Malbec Alta Vista Classic, Mendoza, Argentina 2013 Brimming with intense black fruits.	5.80	7.90	22.45
Shiraz You, Me & the Gatepost, W. Australia 2012 Seductively ripe, rounded & spicy.	6.05	8.25	23.40
Durif All Saints Estate, Rutherglen, Australia 2012 Ripe berries & perfectly balanced tannin.	6.50	8.90	25.75
Merlot Highwood Estate, Australia 2012 Ripe, plummy fruit flavours & creamy vanilla.	6.65	9.05	26.25
Grande Reserve Malbec Alta Vista, Mendoza, Argentina 2011 Velvety & seductive with a beautifully long finish.			33.85
Champagne & Prosecco		125ml	750ml Bottle
Prosecco Brut NV, Cuvée Revino, Italy		5.30	25.30
Raboso Rosato Brut NV, Donna Trevigiana, Prosecco, Italy		5.30	25.30
Cockburn & Campbell Champagne Brut NV, France		8.20	38.60
Laurent Perrier Brut NV, France			50.00
Veuve Clicquot Brut NV, France			59.50

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance. 125ml glasses of wine available on request. Vintages are subject to availability.

All prices are inclusive of V.A.T.