

## BREAD & OLIVES

Sourdough croutons	2.5
Roasted garlic aioli	
Nomad Sourdough	4.5
Whipped chestnut butter	
Marinated olives	4.5

## SNACKS

Pork scratchings	2.5
Apple ketchup	
Corn Ribs	5
Achiote rub lime mayo	7
Pork belly bites	
Maple glaze	
Cheddar rarebit	7
Celery & sage pickle	
Fish croquette	8
Garlic aioli, pickled radish	

## LITTLE NOMADS

Crudites & Hummus	5
Bread, cucumber, carrot	
Roast beef/ roast chicken	12
roast potatoes, peas, carrots	
Icecream Sundae	5
Buttons, marshmallow, ice cream	



# NOMAD

LARDER

*The Pig on the Hill*

## SMALL PLATES

Carrot veloute	8
Ginger, coriander onion bhaji, pickle, yoghurt	
Chicken liver parfait	8
Golden pig & onion chutney, toasted sourdough	
Hot smoked salmon	8
Chickpea griddle cakes, pickled cucumber	
Beef Bastilla	8
Harrisa yoghurt, red pepper	

## HEART OF THE LARDER

Porchetta	20
Locally sourced pork slow roasted, apple compote	
Roast rump of beef	21
Sliced rump & braised shin, caramelised onion	
Stuffed chicken	19
Chestnut & herb stuffing, cranberry compote	
Confit shallot Wellington (v)	19
Goats cheese & walnut, shallot beurre blanc	
All mains served with roast potatoes, seasonal vegetables, Yorkshire pudding	

## COCKTAILS

Hilltop ember	12
Bourbon, honey, ale, orange rosemary	
Moorland mojito	11
Spiced rum, mint, lime	
Pig's Pear bellini	12
Prosecco, pear, vanilla, ginger	

## DESSERTS

Sticky toffee pudding	8
salted caramel sauce, clotted cream	
Chocolate tart	10
Blood orange sorbet	
Coconut panna cotta (ve)	7
Tropical fruit salad, Raspberry sorbet	
Affogato	7
Vanilla ice cream, espresso	
Apple tart tatin	7
Brandy anglaise	

## SIDES

Cauliflower cheese  
Maple glazed pigs in blankets  
Braised red cabbage  
Honey glazed parsnips

Add our signatures sides to your  
Sunday lunch price per person 5