
WILFIE & NELL

FOOD

MEAT PIE GROUND BEEF WRAPPED IN A HAND HELD BAKED PIE DOUGH	5
PIGS IN BLANKETS WITH HP SAUCE SAGE PORK SAUSAGE LINKS WRAPPED IN BACON	7
SCOTCH EGG WITH WHOLEGRAIN MUSTARD HARD BOILED EGG WRAPPED IN SAGE PORK SAUSAGE, BREADED & DEEP FRIED	4
CHICKEN LIVER PATE WITH TOAST AND ONION JAM	7
BERKSHIRE PORK SLIDERS WITH McCLURES PICKLES & WHOLEGRAIN MUSTARD	10
GUINNESS LAMB SHEPHERDS PIE WITH MASHED POTATO CRUST	11
GRILLED CHEESE ON PULLMAN LOAF WITH PICKLES & WHOLEGRAIN MUSTARD CHOICE OF: CHEDDAR (DUBLIN, IRELAND) TALLEGIO (LOMBARDY, ITALY) GRUYERE (FRIBOURG, SWITZERLAND) ADD CARAMELIZED ONIONS 1 ADD HERITAGE COUNTRY HAM 2	7
CORNED BEEF & GRUYERE CHEESE SANDWICH WITH CABBAGE SLAW & MUSTARD	10
IRISH SALAD ARUGULA, BACON & EGG, BALSAMIC DRESSING	8
SPLIT PEA AND HAM SOUP WITH CROUTONS & BACON CRISPS	6
PLOUGHMANS CHEESE PLATE SELECTION OF CHEESE WITH SEASONAL FRUIT AND CHUTNEY	12
SIDES	
FRIES AND MALT VINEGAR	4
PLATE OF McCLURES BROOKLYN PICKLES	3

WILFIE & NELL PRIDES ITSELF ON SOURCING FOODS FROM THE FOLLOWING LOCAL PURVEYORS.

BREAD, BLUE RIBBON BAKERY
CHEESE, MURRAY'S CHEESE SHOP
MEAT, PICCININI BROTHERS
PICKLES, BOB McCLURE
PRESERVES, BETH'S FARM KITCHEN