

FESTIVE DINNER AT FAIRLAWNS

STARTERS

CHICKEN TERRINE, spiced carrot puree, granola, pickled vegetables (GF-REQ) £8.5

ROAST PARSNIP SOUP, curry oil, bhaji bits, coriander (GF)(VE) £8

SMOKED SALMON PASTRAMI, dill crème fraiche, blini, caviar (GF-REQ) £11

GOATS CHEESE BONBON, beetroot & fig salad, truffle honey (V) £8.5

STICKY GLAZED PORK CHEEKS, burnt pear puree, crispy celeriac (GF) £11.5

SCALLOPS, roast cauliflower, golden raisin, caramelised butter (market price)

MAINS

VENISON, roasted butternut squash, kale, venison ragu £28.5

WILD MUSHROOM ORZO, black truffle, pecorino (VE-REQ) £18.5

ROAST TURKEY, stuffing, chipolata, classic trimmings, gravy (GF-REQ) £19

MONKFISH SATAY, coconut & lime curry, carrots, puffed rice £26.5

BRAISED BEEF, mash, caramelised onion, bacon, bordelaise sauce (GF) £25.5

ROAST COD, slow confit potatoes, pickled turnip, parsley & dill sauce £24

8OZ FILLET, triple cooked chips, onion ring, watercress (GF) £36.5

10OZ SIRLOIN, triple cooked chips, onion ring, watercress (GF) £30.5

SIDES

HONEY GLAZED PIGS IN BLANKETS 4 £6 | 8 £10

SAUTEED SPROUTS, bacon, crispy onions (GF) £6

CAULIFLOWER CHEESE (GF) £6

SKINNY FRIES, truffle & parmesan (GF) £5

STICKY RED CABBAGE (GF)(VE) £5

DESSERTS

PEAR TART, salted caramel, vanilla ice cream (V) £9

BLACK FOREST DELICE, chocolate aero, rippled cherry cream £9.5

STICKY TOFFEE PUDDING, brandy snap, vanilla ice cream (GF) £9.5

FIVE BRITISH CHEESE, quince puree, chutney (GF-REQ) £12.5

CINNAMON RICE PUDDING, apple compote, blackberry sorbet £8

GF - GLUTEN FREE DF - DAIRY FREE V - VEGETARIAN VE - VEGAN H - HALAL
WE HAVE LOOKED IN DETAIL AT OUR KITCHEN PROCEDURES AND ALTHOUGH WE HAVE TAKEN STEPS TO
CONTROL THE UNINTENDED PRESENCE OF ALLERGENIC INGREDIENTS IN OUR FOOD, WE CANNOT FULLY
GUARANTEE IT,