

178 FESTIVE LUNCH

STARTERS		NIBBLES & SNACKS	
HAM HOCK TART caramelised leek, gruyere, egg yolk puree, ip8 beer v	£10.5 rinegar	we recommend 2 or 3 to share as the perfect start to your NOCELLARA OLIVES (gf)(ve)	meal £5
CARROT & LENTIL SOUP coriander oil, black sesame, crispy chilli onions (gf)(£9 (ve)	ARTISAN BREADS, sea salt cultured butter (gf-req) CHICKEN LIVER PARFAIT TART, pear, crispy skin	£4 £8.5
SMOKED SALMON PASTRAMI salsa verde mayo, shaved fennel salad (gf)	£12	DRUNKEN DEVILS, brandy prunes, crispy bacon (gf) CAULIFLOWER BITES, maple & sriracha glaze (ve)	£8.5
TWICE BAKED CHEESE SOUFFLE sherry & mushroom sauce, Parmesan crisp (v)	£12	SMOKED HASH BROWN, crème fraiche, caviar (gf)	£9
MAINS			
ROAST TURKEY stuffing, chipolata, all the trimmings, gravy (gf-req	£19.5	BEER BATTERED COD chunky Koffmans chips, garden peas, homemade tartar	£19.5 e sauce
CURRIED CAULIFLOWER RISOTTO coriander oil, crispy bhaji bits (ve-req)(gf) ROAST SALMON	£22.5	bacon, Swiss cheese, beef dripping onions, smoked mustard n tomato chutney (gf-rea)	17.5 nayo,
winter vegetables, mussel beurre blanc, samphire (gf-req)		10oz DRY-AGED SIRLOIN STEAK £.	32.5
BRAISED BEEF confit garlic mash, glazed carrots, pickled onion jus	£25.5 s (gf)	or 80z DRY-AGED FILLET STEAK both with garlic butter, fries, onion ring, watercress (gf-r	38.5 eq)
SIDES		PUDDING	
PIGS IN BLANKETS 4 £6 8 £10 12	2 £14	PEAR STICKY TOFFEE PUDDING butterscotch sauce, clotted cream (ve/gf-req)	£9
SKINNY FRIES, truffle & Parmesan (gf) CAULIFLOWER CHEESE	£6.5 £6.5	BAILEYS CARAMEL CUSTARD TART espresso sorbet	£9
SAUTEED SPROUTS, bacon & crispy onions (gf)	£5.5	VANILLA CHEESECAKE orange jelly, spiced blackberry compote	£9
STICKY RED CABBAGE (ve/gf)	€6	CHEESE BOARD three British cheeses, seasonal chutney, crackers (gf-req)	£12.5
SAUCES: PEPPERCORN BEEF FAT CHIMMICHIRRI		WHITE CHOCOLATE & CRANBERRY BLONDIE	£9



FESTIVE MENU

RESTAURANT 178 LUNCH

TAG US & SHARE YOUR FESTIVE MOMENTS @FAIRLAWNS_HOTEL