

## PRE-STARTERS

**BREAD BOARD** (V) (VE\*) £7  
mini loaf | focaccia | miso, maple & chilli butter  
olive oil | vinaigrette

**OLIVES & NUTS**<sup>+</sup> (V) (VE\*) (GFA\*) £5  
roasted mixed nuts | marinated olives

## SMALL PLATES & NIBBLES

perfect as a starter, or tapas for the table to  
share

**CRAB & SALMON CROQUETTES** £11  
herb mayo | crispy capers

**MISO PORK BELLY** (GFA\*) £11  
corn puree | kimchi | crackling

**SHORTRIB MAC & CHEESE BITES** £11  
truffle aioli | parmesan | chives

**SPICED CAULIFLOWER** (V) (VE\*) £9  
harissa | tahini | pomegranates

**FRENCH ONION SOUP** £10  
gruyère crostini | parmesan

**QUEENIES & N'DUJA** £13  
miso, maple & chilli butter | pumpkin seeds

**CHEDDAR SOUFFLÉ** £12  
twice-baked | mornay | herb crumb

**COURGETTE FRITTI** (V) (VE\*) £9  
Gochujang ketchup | lemon

## LARGE PLATES

**SEARED SALMON** (GFA\*) (DFA\*) £24  
Gochujang velouté | saffron potatoes  
courgette | pickled fennel | charred bok choi

**ROAST PORK BELLY** (GFA\*) £23  
celeriac purée | apple gel | celeriac remoulade  
potato fondant | mustard velouté

**RISOTTO CON PISELLI** (V) (VE\*) (GFA\*) (DFA\*) £18  
baked garlic portabella | herb crumb | pinenuts<sup>+</sup>  
dill & chive pesto<sup>+</sup>

**AGED RIBEYE** (GFA\*) (DFA\*) £34  
braised onion | roast tomato | triple-cooked chips | egg  
+au poivre | stilton & chive veloute | +chimichurri £3

**PARMENTIER DE POISSON** £23  
smoked haddock | salmon | cod | king prawns | leeks  
fennel | tarragon | dill | creamed potatoes  
charred broccolini & petit pois

**BRAISED HAM HOCK** (GFA\*) (DFA\*) £23  
honey & mustard glaze | egg | broccolini  
polenta & parmesan chips

**BEER BATTERED COD** (DFA\*) £19  
triple-cooked chips | tartar sauce | pea puree

**PAN-SEARED DUCK BREAST** (GFA\*) £28  
pommes purée | chantenay carrots  
braised red cabbage | red wine jus

## SIDES

(V) £6

**TRIPLE-COOKED CHIPS**  
+ truffle & parmesan £2

**CHARRED GREENS**  
broccolini | edamame | spring onion | sesame  
green goddess dressing

**ROCKET & PARMESAN SALAD**  
roasted tomatoes | balsamic | olive oil

**POLENTA FRIES**  
parmesan | truffle | spring onion

**HOUSE SALAD**  
cucumber | tomato | red onion | peppers | beetroot  
dijon & maple vinaigrette

**ROAST CHANTENAY CARROTS**  
hot honey | garlic labneh | herbs

[V = VEGETARIAN] [VE\* = VEGAN OPTION AVAILABLE]

[GFA\* = GLUTEN FREE OPTION AVAILABLE] [DFA\* = DAIRY FREE OPTION AVAILABLE] [+ = CONTAINS NUTS]

Any specific dietary requirements, allergens or allergies please inform a member of our team when placing your order or making your booking.

Guest welfare is paramount at Kellas, and we are here to make your experience as enjoyable as possible.

Due to the way our food is prepared, it is not possible to guarantee the absence of allergens in all of our meals.

Not all allergens are listed on the menu. We do not include "may contain" information. Our menu does not include all ingredients.

A full list of ingredients used in each dish is available for your peace of mind.