



## 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

## MAIN COURSE

**ROAST SIRLOIN OF BEEF** (GFA\*) £22  
Yorkshire pudding | duck fat potatoes | creamed leeks  
roast carrot | broccoli | bone marrow gravy

**PAN-SEARED SALMON** (GFA\*) £24  
garlic velouté | roast potatoes | pommes purée  
broccolini | roast carrot

**SUPREME OF CHICKEN** (GFA\*) £22  
Yorkshire pudding | duck fat potatoes | creamed leeks  
roast carrot | broccolini | chicken jus

**ROAST PORK BELLY** (GFA\*) £22  
celeriac purée | apple gel | celeriac remoulade  
potato fondant | mustard velouté

**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 purée

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

## SIDES

great for the table to share!

**GRAVY BOAT** (GFA\*) £4  
bone marrow gravy

**MAC & CHEESE** (V) £6  
gruyère | cheddar | mozzarella | crumb

**LOADED ROAST POTATOES** £7  
cheese | maple bacon | spring onion

**CHARRED GREENS** (V) £6  
broccolini | edamame | spring onion | sesame  
green goddess dressing

**HONEY-GLAZED CHIPPOLATAS** £5  
sesame | chives

**CAULIFLOWER CHEESE BAKE** (V) £6  
herb crumb

**ROAST CHANTENAY CARROTS** (V) (GFA\*) £6  
hot honey | garlic labneh | herbs

**BRAISED RED CABBAGE** (V) (GFA\*) £4  
orange | cinnamon | honey | red wine | port

[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.