

Festive Evening Menu

MISO PORK BELLY (GFA*) £12
corn puree | kimchi | crackling

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

CAULI & COURGETTE TEMPURA (V) (VE*) (DFA*) £10
harissa | tahini | pomegranates | sesame

CRAB & SMOKED MACKEREL CROQUETTES £12
herb mayo | crispy capers

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

CHEDDAR SOUFFLÉ £11
twice-baked | mornay | herb crumb

BREAD BOARD FOR 2 (V) (VE*) £8.50
mini loaf | focaccia | miso, maple & chilli butter
olive oil | vinaigrette

ROAST PORK BELLY (GFA*) £24
celeriac purée | apple gel | celeriac remoulade
potato fondant | mustard velouté

SIRLOIN AU POIVRE (GFA*) (DFA*) £35
braised onion | onion puree | truffle & parmesan chips

BRAISED HAM HOCK (GFA*) (DFA*) £24
honey & mustard glaze | egg | broccolini
polenta & parmesan chips

BEER BATTERED FISH & CHIPS (DFA*) £19
triple-cooked chips | tartar sauce | pea purée

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

RISOTTO CON PISELLI (V) (VE*) (GFA*) (DFA*) £18
baked garlic portabella | herb crumb | pinenuts[†]
dill & chive pesto[†]

SEARED SALMON (GFA*) (DFA*) £25
Gochujang velouté | saffron potatoes
pickled fennel | charred bok choi

SIDES

TRIPLE-COOKED CHIPS £6 (V) (VE*) (GFA*) (DFA*)
+ truffle & parmesan £2

POLENTA FRIES (GFA*)
parmesan | truffle | spring onion

ROCKET & PARMESAN SALAD (GFA*)
roasted tomatoes | balsamic | olive oil

HOUSE SALAD (V) (VE*) (GFA*) (DFA*)
cucumber | tomato | red onion | peppers | beetroot
dijon & maple vinaigrette

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

[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.