

Sunday Lunch at



Served 12 - 4pm

PRE-STARTERS

OLIVES & NUTS[†]

(V) (VE*) (GFA*)

roasted mixed nuts | marinated olives

6.50

BREAD BOARD FOR 2

(V) (VE*)

mini loaf | focaccia | miso, maple & chilli butter | olive oil | vinaigrette

9

SMALL PLATES & NIBBLES

CRAB & SMOKED MACKEREL CROQUETTES

lemon & herb mayo | crispy capers | micro herbs

11

MISO PORK BELLY

(GFA*)

corn puree | kimchi | crackling

12

SHORTRIB MAC & CHEESE BITES

truffle aioli | parmesan | chives | pickled shallots

11

CAULIFLOWER TEMPURA

(V) (VE*) (GFA*) (DFA*)

harissa | tahini | pomegranates | sesame

10

SPICED BUTTERNUT SQUASH SOUP

(V) (GFA*)

creme fraiche | pomegranates | sage crisps | almonds

9

QUEENIES, KING PRAWNS & N'DUJA

miso, maple & chilli butter | pumpkin seeds | rocket | focaccia

13

CHEESE SOUFFLÉ

twice-baked | mornay | herb crumb

11

[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.



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SUNDAY ROASTS

Your Choice Of:

ROAST SIRLOIN OF BEEF
SUPREME OF CHICKEN
ROAST PORK BELLY

Yorkshire pudding | duck fat potatoes | creamed leeks
roast carrot | broccoli | bone marrow gravy

(GFA*) 23

PAN-SEARED SALMON (GFA*)

garlic velouté | roast potatoes | pommes purée | broccolini | roast carrot

25

MAIN COURSES

PARMENTIER DE POISSON

smoked haddock | salmon | cod | king prawns | fennel | tarragon | dill
creamed potatoes | broccolini & petit pois

23

BRAISED HAM HOCK (GFA*) (DFA*)

honey & mustard glaze | egg | broccolini | polenta & parmesan chips

24

BEER BATTERED FISH & CHIPS (GFA*) (DFA*)

triple-cooked chips | tartar sauce | pea purée

19

RISOTTO CON PISELLI (V) (VE*) (GFA*) (DFA*)

baked garlic portabella | herb crumb | pinenuts[†] | dill & chive pesto[†]

18

POTATO GNOCCHI (V)

roast tomato & red wine sauce | pangrattato | ricotta | olives | basil | olive oil

18

SIDES

great for the table to share!

GRAVY BOAT (GFA*) £4
bone marrow gravy

HONEY-GLAZED CHIPPOLATAS £6
sesame | chives

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

CAULIFLOWER CHEESE BAKE (V) £6
herb crumb

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

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