



Festive Menu

56 North

Parsnip soup with warmed rustic bread Vg, Ve, Df

Chicken liver pâté with croustini and caramelized onion Gf with oatcakes

Pickled winter beetroot and grilled goats cheese brushetta Vg

Duck spring rolls with homemade orange & clementine compot

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Traditional roast turkey, stuffing, pigs in blankets, cranberry jus, thyme-roasted root vegetables, roast potatoes and Brussels sprout

Spiced mackerel, diced chorizo, roast potatoes and crispy kale Df, Gf

Steamed gnocchi arrabbiata with fresh basil and truffle oil Vg, Ve, Df

Roast beetroot & butternut squash risotto with petit pois Vg, Ve, Df, Gf

Wild Mushroom, spinach and feta tart with basil oil and pea shoots Vg

28 day air dried Sirloin steak (240g) with skinny skin on fries garden leaves, served with peppercorn sauce Gf £7.95pp supplement

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Black forest gateaux with black cherry reduction Vg

Homemade winter spiced apple crumble with vanilla ice cream Vg

Drambuie infused Raspberry cranachan with butter shortbread Vg

Lemon sorbet with passion-fruit & mango reduction Vg, Ve, Df, Gf

£22.95pp - two course

£26.95pp - three course

£27.95pp - two course with glass of prosecco on arrival

£31.95pp - three course with glass of prosecco on arrival

Please note Steak supplement

A discretionary 10% service charge is added which goes in full to staff

All prices listed are based on pre-ordering, pre payment and are inclusive of VAT

*Gf - Gluten Free | Df - Dairy Free | Ve - Vegan | Vg - Vegetarian
If you have other dietary requirements please ask us*