



Festive Menu

56 North

Carrot & orange soup with warmed rustic bread Vg, Ve, Df

Sweet potato winter spiced falafel with lemon creme fraiche Vg

Pickled winter beetroot and grilled goats cheese brushetta Vg

Duck spring rolls with homemade orange & clementine compot

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Traditional roast turkey, sage stuffing, pigs, cranberry and turkey jus,
seasonal vegetables, roast potatoes and button sprouts

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

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

Roasted squash, sweet potato and lentil tagine with spiced lemon cous cous Vg, Ve, Df, Gf

Wild mushroom, spinach and chestnut tart with pea puree 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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Double chocolate brownie with vanilla ice cream Vg

Homemade winter spiced apple crumble with vanilla ice cream Vg

Tart Au Citron - classic butter shortbread with baked lemon custard Vg

Blackcurrant sorbet with raspberry reduction Vg, Ve, Df, Gf

£24.95pp - two course
£29.95pp - three course

Please note Steak supplement

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

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

We are a mixed use kitchen so please be aware trace elements can be in our production areas