



Festive Menu

56 North

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

Haggis Bon Bons with roasted pepper ketchup

Grilled goats cheese & pickled beetroot brushetta *Vg*

Vegetable spring rolls with orange & clementine compot *Vg*

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

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

Steamed gnocchi arrabbiata with fresh basil, cracked black pepper and
24 month aged parmigiano reggiano cheese *Vg, Ve without cheese*

Mushroom, spinach and roast chestnut tart with fine beans and crispy kale *Vg*

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

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Spiced Apple Crumble with vanilla ice cream *Vg*

Double chocolate brownie with chocolate sauce & vanilla ice cream *Vg*

Tart Citron with lemon sorbet *Vg*

Lemon sorbet with raspberry reduction *Vg, Ve, Df, Gf*

£25pp - two course

£30pp - three course

Glass of prosecco on arrival +£5

Please note Steak supplement

Pricing based on pre-order at least 7 days in advance

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