

Nairn's

Festive Set Menu

2 courses 27.5 / 3 courses 33
(excluding snacks)

snacks

Salted Marcona almonds 4 (V*, Gf*)

House sourdough, whipped Katy Rodgers butter 5 (Gf*)

Gordal olives, harissa house marinade 5.5 (V*, Gf*)

starters

Jerusalem artichoke and mushroom velouté, truffle and hazelnut (V*, Gf*)

Nick's smoked salmon, citrus caper salad, crème fraiche, toasted cumin and honey rye bread (Gf*)

Seafood cocktail, North Atlantic prawn, crayfish, smoked salmon, cocktail sauce, avocado (Gf*)

Veroni Bresaola, rocket, parmigiano Reggiano, lemon (Gf*)

Chicken liver parfait, Cumberland sauce, toasted brioche (Gf*)

Twice baked cheese and chive soufflé, triple cheese sauce (V*)

Crapaudine beetroot and walnut salad, chicory, whipped goats curd (V*, Gf*)

Antipasti plate for two, Parma ham, bresaola, salami Milano, harissa olives, focaccia (Gf*)

mains

Roast turkey, apricot stuffing, chipolatas, hassleback potatoes, bacon and chestnut sprouts (Gf *)

Panko breaded cod, tartare sauce, lemon, dressed gem, pomme frites

Cashew Hummus, roasted heritage carrots, winter leaves, dukka crumb, crispy garlic oil (V, Gf*)

Beef bourguignon, creamy mash, pancetta, beef sauce (Gf*)

Reginette pasta, brown crab cacio e pepe, pecorino cheese

Butternut squash ravioli, confit fennel and onion, sage burnt butter, ricotta salata (V*)

Megram sole, brown shrimp grenobloise, samphire, new potatoes (supplement £18) (Gf*)

Roast lamb rump, merguez sausage and pearl barley scotch broth, salsa verde (supplement £12)

250g Rib-eye Steak, garden salad, Nairn's butter, pomme frites (supplement £28) (Gf*)

200g Fillet Steak, garden salad, Nairn's butter, pomme frites (supplement £32) (Gf*)

sides

Pierre Koffman gold standard pomme frites, served with house made mayonnaise 5 (V*, Gf*)

Tomnah'a seasonal greens, sourdough crumb 4 (V*, Gf*)

Garden salad, mustard and honey vinaigrette 4 (V*, Gf*)