

NETTLE & RYE

Christmas MENU

EAT, DRINK & BE MERRY

STARTERS

Nettle & Rye Cured Pork Loin
sourdough toast, caramelised red onion jam

[vg, n, gf] | **Salt Baked Parsnips**
crispy kale, toasted pinenuts, hint of truffle

Creamy Leak & Potato Soup | [va]
parmesan croutons

Cornish Mussels | [gf]
smoked lardons, white wine sauce, persillade

MAIN COURSES

All main courses are accompanied by roast potatoes and seasonal vegetables

12 Hour Roasted Jacob's Ladder of Beef | [gf]
garlic butter, wild mushrooms, truffled mash

Roasted Guinea Fowl Supreme | [gf]
creamed corn, smoked carrot purée

Pan Roasted Fillet of Hake | [gf]
fennel, orange & sumac salad, celeriac cream

Winter Vegetable Risotto | [va, gf, df]
wilted spinach, spiced tomato fondue

TRADITIONAL
CHRISTMAS?
TURKEY OPTION
AVAILABLE!

WHOLE TURKEY,
CARVED ON YOUR TABLE
MINIMUM 4 PEOPLE,
ORDERING 3 COURSES

DESSERTS

[v] | **Limoncello Tart**
candied orange

Chocolate Fondant | [v, gf]
vanilla ice cream

[v, gf] | **Homemade Ice Creams**
vanilla, chocolate, strawberry

Sticky Toffee Pudding | [v, gf]
toffee sauce, chantilly cream

British Cheeseboard | [v] | £2.50 surcharge
a selection of artisan British cheeses with traditional accompaniments

VEGAN
DESSERTS
AVAILABLE!

2 COURSES | £25 - 3 COURSES | £30

3 COURSES PLUS CHEESE COURSE | £37.50

At the Nettle & Rye, we are committed to creating innovative food with great British produce.

Please inform us of any guests' allergies or dietary requirements when placing your pre-order.

A discretionary service charge of 10% will be added to the final bill, and a £10.00 non-refundable deposit is required per person. Unfortunately, we cannot guarantee the absence of nuts or other allergens and our fish dishes may contain bones.

Twitter: @NettleAndRye | Facebook: @NettleAndRye | E: reservations@nettleandrye.co.uk | T: 0117 9237390 | W: www.nettleandrye.co.uk

[v] - Vegetarian | [vg] - Vegan | [va] - Vegan Available | [gf] - Gluten Free | [df] - Dairy Free