

HINCH BRASSERIE

FESTIVE DINNER MENU

Appetisers

Celeriac Soup With Apple And Truffle, Served With Wheaten Bread - £5.75 (V, Av. GF)

Pork Terrine With Pear, Pickled Mustard Seeds And Toasted Sourdough - £9.50 (Av. GF)

Beetroot And Goat's Cheese Salad, Walnuts And Apple Balsamic Dressing - £7.95 (V, Av. Vgn)

Smoked Salmon And Horseradish - £9.75 (GF)

Mains

Atlantic Sea Bass, Shrimp, Capers, Cucumber and Green Beans - £17.95 (GF)

Slow Roasted Turkey With Stuffing, Red Cabbage, Jerusalem Artichoke, Quince, Brussel Sprouts, Mashed and Roast Potatoes - £18.95

Lentils, Roasted Cauliflower, Brown Butter Seeds And Smoked Sheeps Yoghurt- £15.95 (V, GF, Av. Vgn)

Beef Burger, Peat Smoked Bacon, Red Onion Jam, Blue Cheese And Pickled Shallot Mayonnaise. Served With Hand Cut Fries - £15.95 (Av. GF)

Ribeye Steak, Mushrooms, Cauliflower Cheese And Whiskey Pepper Sauce - £27.95 (GF)

Charcuterie Platter – Tapenade, Smoked Tomato Chilli Relish And Green Salad Served With Toasted Sourdough (Serves 2) - £16.95 (Av. GF)

Sides

Mash Potatoes/ Chunky Chips/ Skinny Fries/ Parmesan And Truffle Skinny Fries / Green Leaf Salad And Vinaigrette/ Honey Roasted Seasonal Vegetables - All £4.25

V – Vegetarian / GF – Gluten Free / Av Vgn – Available Vegan / Vgn – Vegan / Av. GF – Available Gluten Free

As we use local, seasonal ingredients, garnishes on some dishes may change.