



THE FACTORY KITCHEN
SHARING GOOD FOOD

Christmas 2021 Lunch Menu

Served Tuesday to Friday from 7th to 23rd December

12.15 - 2pm

1 course £20

2 courses £25

3 courses £30



Starters

Celeriac and chestnut soup

Truffle chantilly, pickled mushrooms (V/GF)

Pressed ham hock

Szechuan marinated pineapple, grilled sourdough (DF/GF)

Gin cured Scottish salmon

Sweet dill mustard, crème fraîche and kohlrabi (GF)

Spiced cauliflower fritters

Sumac oat yoghurt, zhoug, cucumber and pomegranate (VG/DF)

Main courses

Slow cooked cheek of Derbyshire beef

Soft polenta, aged parmesan, heritage carrot and gremolata (GF)

Loin of wild Cornish pollock

Cannellini bean and saffron stew, roast garlic aioli and sea vegetables (GF)

Breast of Creedy Carver free range chicken

Creamed cabbage and smoked bacon, silverskin onions, parsnip purée and madeira sauce (GF)

Jerusalem Artichoke and pearl barley ragu

Black kale, sweet spices and preserved lemon (VG/DF)

Side orders

£4 each

Roast baby potatoes, pine and mushroom salt / Montgomery cheddar and Guinness cauliflower cheese / Brussel sprouts with preserved lemon and almonds

Desserts

Steamed ginger pudding

Butterscotch sauce, clotted cream (V)

Mascarpone ice cream

Warm cranberry and port compôte, pain d'épices (V/GFO)

Brown sugar custard slice

Caramelised apples, hazelnut and cinnamon (VG/DF/N)

English farmhouse cheeses

Fried walnuts, house chutney (VO/N)

(£2 supplement)

V = vegetarian, VG = vegan, GF = gluten free, N = contains nuts

DF = dairy free, DFO = dairy free option available, VO = vegetarian option available VGO = vegan option available

Please speak to a member of staff to discuss any allergies or dietary requirements. Where possible, some dishes can be adapted to suit vegan, vegetarian, gluten free and dairy free diets.