



THE FACTORY KITCHEN
SHARING GOOD FOOD

Christmas 2021 Dinner Menu

Served Thursday to Saturday from 2nd to 23rd December

6.30-9pm

Starters

Celeriac and chestnut soup £6.95

Truffle chantilly, pickled mushrooms (V/GF)

Pressed ham hock £7.95

Toasted brioche, szechuan marinated pineapple (GFO/DFO)

Gin cured salmon £8.95

Buttermilk pancakes, sweet dill mustard, crème fraîche and kohlrabi (GFO)

Salad of warm confit artichokes £6.95

Braeburn Apple, winter leaves, fried walnuts and a mulled beetroot dressing (VG/DF)

Cornish crab and King prawn tartlet £9.50

Lobster Marie Rose sauce, avocado and gem lettuce

Main courses

8oz Derbyshire flat iron steak £21.95

Hand cut triple cooked chips, cep puree, pulled ox cheek croquette and lambs lettuce (GFO/ DFO)

Wild Cornish pollock £19.95

Scottish mussels, cannellini bean and saffron stew, roast garlic aioli and sea vegetables (GF)

Loin of Derbyshire venison £22.95

Quince tarte fine, fondant potato, red cabbage, juniper sauce

Breast of Creedy Carver free range chicken £18.95

Confit chicken wing, creamed cabbage and smoked bacon, silver skin onions, parsnip purée and madeira sauce (GF)

Salt baked and grilled Celeriac £17.95

Freekeh, harissa dressing, pine nuts and golden raisin (VG/DF)

Side orders

£4 each

Hand cut, triple cooked chips, truffle mayonnaise/ Roast baby potatoes, pine and wild mushroom salt / Montgomery cheddar and Guinness cauliflower cheese / Brussel sprouts with preserved lemon and almonds

Desserts

Steamed ginger pudding £7.95

Butterscotch sauce, clotted cream (V)

Mascarpone Ice cream £6.95

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

Honeycomb parfait £7.95

Cocoa nib crumble, whipped chocolate nougat and clementines (GFO)

Pecan and maple syrup tart £7.50

Oat milk banana ice cream, camp coffee sauce (VG/DF/N)

English farmhouse cheeses £9.95

Fried walnuts, house chutney (VO/N)

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.

