

Kristians
RESTAURANT

A decorative flourish consisting of a thin black line that starts from the right side of the word 'RESTAURANT', curves upwards and then downwards into a spiral.

Starters

Kristians Pate Maison

with red onion jam & warm brioche

Crispy Beef Salad

cucumber, carrot, mouli and coriander with oriental dressing and sesame seeds

Deep Fried Calamari

coated in a lemon crumb with tzatziki

Prawn and Crayfish Bound with Crème Fraiche, Dill and Lemon

with lobster and caviar

Grilled Tiger Prawns Skewered with Lemon Grass in a Thai Red Curry

with a coriander and shallot salad

Scallops of the Day (£3.00 Supplement)

Fried Goats Cheese Coated in a Panko and Poppy Seed Crumb

with a roasted cherry tomato and balsamic chutney (V)

Mains

Fillet of Beef Rossini

with potato rosti and madeira jus. (£5.00 supplement)

Rack of Lamb in Honey and Oat Crust

with lamb hotpot.

Pan Roasted Duck Breast

with pancetta, creamed savoy cabbage and glazed cherry jus.

Pan Roasted Corn Fed Chicken

with chorizo and bean cassoulet.

Braised Pork Belly

with crackling, apple mash, curly kale and whole grain mustard sauce.

Pan Fried Sea Bass Fillets

with scallions, asparagus, shiitake mushrooms and pancetta.

Cod Loin

with crushed curry spiced potato, cauliflower soup and truffle oil.

Smoked Haddock

with orzo pasta, red pepper pesto, sun blushed tomato and peas. (N)

Pan Fried Medallions of Beef

with char-grilled chicory, red onion and tomato. (£2.50 Supplement)

Fillet Steak

with portobello mushrooms, green beans and grilled tomato.
(£5.00 supplement)

Ribeye Steak

with portobello mushrooms, green beans and grilled tomato.
(£3.50 supplement)

Wild Mushroom Truffle Pasta

with pesto. (V) (N)

Thai Red Curry

with baby aubergine, courgette, pak choi, shiitake mushrooms
and coconut rice. (V)

Sauces

Red Wine Jus • Peppercorn Sauce • Wild Mushroom Sauce • Whisky Sauce • Shallot, Thyme and Truffle Butter

Sides

Roasted Vegetables • Spring Cabbage, Leeks and Peas • Watercress, Grape and Pear Salad with Walnuts and Blue Cheese Dressing (N)
Greek Salad • Chunky Chips • Skinny Chips • Dauphinoise Potatoes • Chateau Potatoes • Garlic Ciabatta Bread

All sides charged at £2 each

All our meals are served with complimentary bread and olive tapenade

Sweets

Lemonchello Tart

with raspberry sorbet

Sticky Toffee Pudding

with glazed bananas and vanilla ice-cream

Pecan Pie

with clotted cream (N)

Crème Brulee and Shortbread

Iced Chocolate Parfait

with white chocolate sauce and pistachio tuile (N)

Selection of Kristians Ice Creams (N)

Cheese Board (Supplement £3.50)

2 COURSES...£24.50 3 COURSES...£29.50

(V) Vegetarian (N) Contains Nuts

All of our food is prepared in a kitchen where nuts, gluten and other allergens are present. Our menu descriptions do not include all ingredients – if you have a food allergy, please let us know before ordering. Full allergen information is available on request

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