THE FAIRVIEW RESTAURANT MENU

SNACKS/NIBBLES

Artisan bread, olive oil & balsamic vinegar (v) | £4.00

Mixed olives (vg) (gf) | £4.00

Olive breadsticks (vg) | £4.00 Salted almonds (v) | £4.00

Pork scratchings | £4.00

TO START

Soup of the day | £6.50 (v) (gf upon request)

Citrus cured salmon | £8.95 orange, radish with honey & mustard (gf)

Sourdough bruschetta | £7.00 tomato, shallot rings and basil (v)

Potted gorgonzola | £8.00 figs & walnuts (v)

Venison scotch egg | £9.00 celeriac remoulade, plum chutney

TO FOLLOW

Sirloin steak | £28.00 green peppercorn sauce, thick cut chips, duxelles stuffed tomato

Spicy beef rendang | £22.50 tamarind, red chillies, coconut rice

Award winning venison pie | £19.00 Guinness gravy

Tiger prawns linguine | £19.50 garlic, chilli, cherry tomatoes

Aubergine parmigiana tortellini | £18.50 roasted pepper, tomato, basil, Parmesan & rocket salad (v)

TO FINISH

Mini limoncello trifle | £8.00 mascarpone, cacao nibs (v)

Classic vanilla bean crème brulée | £8.00 ginger shortbread (v) (gf upon request)

Trillionaires chocolate tart | £8.00 (ve) (df)

Classic cheese board | £12.00 grapes, chutney, biscuits (v)

(v) - Vegetarian | (vg) - Vegan | (gf) - Gluten free Please inform your server of any dietary requirements

A discretionary 10% service charge may be added to your bill. All gratuities go directly to the staff.

All our food is prepared in a kitchen where nuts, gluten and other known allergens maybe present. Please note we take caution to prevent cross-contamination, however, any product may contain traces as our entire menu is produced in the same kitchen. Menu items are including VAT or the current rate. Our dish descriptions do not include all of the ingredients used to make the dish. Therefore, if you have a food allergy please speak to Management before placing an ordering. Tall allergen information is available upon request. Management can advise of all angredients used.