



Christmas 2018

Snacks

Olives 3
Mixed breads, olive oil, cola balsamic 4
Chorizo & chestnuts 4

Starters

Chicken liver pâté, hoole fig preserve, toast (gfo)
Gin cured trout, pickles, fresh horseradish cream, rye (gfo)
Roast parsnip soup, potato & rosemary bread (gfo)
Spaghetti, wild mushrooms, hazelnut butter, gran levanto shavings (v)

Mains

Roasted corn fed chicken breast, black pudding stovies, kale, chicken jus, cranberries (gfo)
Baked hake fillet, chick pea & chorizo stew, almond aioli, wilted gem (gf)
Venison & wild mushroom sausages, gigantes beans, cranberry salsa verde, lardons, farro, port reduction
Plant 'meatloaf' – roasted carrots, beets & turnips, veggie miso gravy, kale (v/ve/gf)

Desserts

Clementine posset, pistachio & white chocolate biscotti
Sticky toffee pudding, toffee sauce, clotted cream ice cream
Cheeses, oatcakes, chutney (+£2)
Vegan chocolate 'brûléé', berry sorbet, charred pineapple (gf/ve)

2 courses £20 / 3 courses £24

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Dishes may change due to seasonal variances & availability | All ingredients are not listed on our menus | dishes are made fresh to order | V vegetarian | ve vegan | gf gluten free | vo vegan options | gfo GF options
Fish & poultry dishes may contain bones | Allergen information available | Please allow extra time for meals that require us to take care in the preparation. i.e. celiac

VAT is included on all prices at the current rate | prices are pounds sterling
Please note that for tables of 6 or more, a discretionary 10% service charge will be added to your bill for your consideration | We can only split bills equally