

MARKET TIPPLE

Rhubini 8.00
Well picked concoction of herbs, spices and vanilla notes, gathered in a flute sparkling with a light rubin colour.

A tasting menu is available. Please ask your waiter.

APPETISERS

Cullen skink 6.50	Hot Lorne sausage Scotch egg 7.00 <i>with pea shoots and piccalilli</i>
Half a dozen Maldon rock oysters 12.50 <i>with Scrubby Oak apple vinegar</i>	Pan fried lamb's kidneys 10.00 <i>with yellow leg mushrooms, garlic and spinach</i>
Inverawe smoked Loch Etive trout 11.00 <i>with a Dorset shellfish salad</i>	Pork faggots 8.50 <i>with onion sauce and sage fritters</i>
Griddled diver caught scallops 15.00 <i>with Jerusalem artichokes, hazelnuts and garlic</i>	Laverstoke Park buffalo mozzarella 9.50 <i>with pickled beetroot and port</i>
Baked Isle of Lewis Langoustines 9.50 <i>with spinach and deviled sauce</i>	

DAILY SPECIALS



Monday	Roast Native breed MP
Tuesday	Catch of the day MP
Wednesday	Roast rib of Welsh Black beef 28.00 <i>with Yorkshire pudding, horseradish and Colman's English mustard</i>
Thursday	Roast rare breed suckling pig 28.00 <i>with mashed potatoes and Bramley apple sauce</i>
Friday	Beer battered Dorset haddock 16.50 <i>with chips, mushy peas and Lamb's of Dartford pickled onions</i>
Saturday Dinner	Beef Wellington 28.00
Sunday	Three course roast set menu 30.00

MARKET SALADS

Chicory and chicken salad 7.00/12.50 <i>with walnuts and Stilton</i>	Warm Lancashire beetroot salad 6.00/ 9.50 <i>with paprika, spiced pumpkin seeds and toasted spelt bread</i>
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ROASTS

Spit roast free range chicken 18.50 <i>with bread sauce and Ramsay bacon or lemon and thyme</i>	Slow roast Elwy Valley lamb breast 17.50 <i>with green sauce and Royal kidney potatoes</i>
Slow roast Wicks Manor pork belly 19.00 <i>with mashed potatoes and Bramley apple sauce</i>	Pot roast ox cheek 19.50 <i>with mashed potatoes, bacon and parsnip crisps</i>
Pan roast Goosnargh duck breast 20.00 <i>with duck leg, duck livers and golden raisins</i>	Roast Cumbrian calf's liver 19.00 <i>with sharp onions on toast</i>

MAIN COURSES

Grilled Cornish mackerel 17.50 <i>with rhubarb, chili and mint</i>	Grilled 10oz Hereford beef sirloin steak 24.50 <i>with chips and house sauce</i>
Pan fried halibut 22.50 <i>with poached rock oysters, scallops and dill</i>	Steamed shin of beef suet pudding 19.50 <i>with bone marrow and shallots</i>
Stewed rabbit 19.50 <i>with devils on horseback and pan haggerty</i>	Turnip and potato cake 13.50 <i>with woodland mushrooms and a poached egg</i>

VEGETABLES AND SIDES

Chips 4.00	Braised red cabbage 3.80 <i>with red wine and cinnamon</i>
Roast potatoes 4.50 <i>in Britannia beef dripping</i>	Conference pear and celeriac salad 5.00
Mashed potatoes 3.50	Gem hearts with tarragon salad cream 5.00
Mashed swede with nutmeg 3.50	Young spinach leaf salad 5.00 <i>with pine nuts, lemon and olive oil</i>
Buttered Cornish greens 3.00	Tomato and shallot salad 5.00 <i>with pea shoots</i>
Grilled field mushrooms 4.50 <i>with garlic butter</i>	