



MARKET MENU

2 Courses | 29 / with Bottomless Prosecco* | 49

3 Courses | 35 / with Bottomless Prosecco* | 55

STARTERS

Leek and Potato Soup (VG, GF)
Truffle Cream & Chives

Sage & Onion Roast Signature Scotch Egg
Picalilli & Micro Water Cress

Pickled Herring
Betroot & Samphire Salad

MAINS

Old Spot Pork Belly (GF)
Bramley Apple Sauce, Mashed Potatoes, and Gravy

Panfried Potato Gnocchi (VG)
Romesco Sauce, Toasted Almonds, Crispy Capers

Confit Duck Leg (GF)
Smoked Pancetta & Lentil Ragu, Savoy Cabbage

Pan Fried Sea Bream
Onion Compote, Black Olive, Tender Stem Broccoli, Noily Prat Sauce

DESSERTS

Malted Rice Pudding (VG)
Clementine Jam

Goats Cheese Cake
Pear Carpaccio, Candied Walnut Crumb

Warm Sticky Toffee Pudding (V, GF)
Toffee Sauce, Devonshire Clotted Cream

Selection of Homemade Ice Creams and Sorbets (V, GF)

Selection of British Cheeses & Chutney
(+5 SUPPLEMENT)

* BOTTOMLESS PROSECCO WILL BE SERVED FOR 90 MINUTES.

PLEASE NOTE THAT CERTAIN VEGETARIAN DISHES CAN BE ALTERED TO SUIT VEGAN REQUIREMENTS,
PLEASE ASK YOUR SERVER FOR DETAILS. (V) - VEGETARIAN | (VG) - VEGAN | (GF) - GLUTEN FREE

SUPPLEMENTS ARE AVAILABLE ON REQUEST, A LA CARTE CHARGES APPLY.

BE SURE TO INFORM YOUR SERVER IF YOU HAVE ANY ALLERGIES. PRICES ARE INCLUSIVE OF VAT.
A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.