



# roast

## MARKET MENU

2 Courses | 29 / with Bottomless Prosecco\* | 49

3 Courses | 35 / with Bottomless Prosecco\* | 55

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### STARTERS

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#### **Pea & Mint Soup**

Sourdough Croutons, Rapeseed Oil, Mint Cress

*Available hot or cold*

#### **Kofta Spiced Lamb Scotch Egg**

Anchovy & Caper Mayo

#### **Pickled Herring**

Beetroot & Samphire Salad

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### MAINS

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#### **Old Spot Pork Belly** (GF)

Bramley Apple Sauce, Mashed Potatoes, and Gravy

#### **Panfried Potato Gnocchi** (VG)

Romesco Sauce, Toasted Almonds, Crispy Capers

#### **Slow Cooked Lamb Shoulder**

Minted Pea, Roasted Onion, Pancetta

#### **Pan Fried Sea Bream**

Onion Compote, Black Olive, Tender Stem Broccoli, Noily Prat Sauce

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### DESSERTS

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#### **Vanilla Cheese Cake**

Fresh Mango and Brandy Snap

#### **Chocolate Temptation**

Cherry Sorbet, Honeycomb

#### **Lemon Slice**

Raspberry Sorbet

**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.