



Modern & Contemporary World Cuisine

MARKET HARBOROUGH

Dinner Menu

Appetisers

-  **Soup of the day**.....£6.00
Seasonal Vegetables, served with homemade bread (V)
-  **Steak Pica Pau**.....£8.95
Seared diced steak with pickled vegetables, chilli, herbs with
a mustard jus àd toasted homemade foccacia
-  **Seafood Chowder**.....£9.95
Mix of squid, prawns and mussels in a creamy white wine,
parsley sauce and toasted homemae foccacia
-  **Peri Peri Gambas**.....£9.99
King black prawns, chilli, garlic, butter, tapped with fresh herbs, and
toasted homemade foccacia.
-  **Sharing veggie antipasti**.....£13.99
Mozzarella, olives, Leicester cheddar, chutney, butter and
mixed grilled vegetables.
-  **Sharing charcuterie board**.....£15.95
Salami, Serrano Ham, pepperoni, olives, cheese, homemade bread
and butter.

All our food is cooked from fresh, please allow for appropriate cooking times.
If you have a food allergy or intolerance, please ask a member of staff about the
ingredients in your meal





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Mains

- 🍷 **Slow Roasted Lamb Shank.....£23.95**
Mashed potatoes, baby heritage vegetables, jus & parsley shallot garlic butter

- 🍷 **Herbs Crumbet Plaice Fillet.....£16.99**
Parmesan crushed parsley potatoes, spinach, dill cream sauce, carrots and samphire.

- 🍷 **Classic Marseillais Boulabaisse.....£22.95**
Safron and cream broth, scallops, salmon, cod, prawns and suid served with grilled artisan bread.

- 🍷 **ChimiChurri Sirloin steak.....£26.95**
8oz sirloin steak topped with chimichurri sauce and served with triple cooked chips.

- 🍷 **Vegan Nossa signature Tempura Broccoli.....£16.99**
Tempura broccoli and pink mashed potatoes, crispy parsnips, wilted aubergine and herbs.

- 🍷 **Vegan Goa Coconut and Red lentil Spinach Dhall.....£16.95**
Served with mustard cream, micro herbs, crostini

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-  **Slow Roasted Belly of Pork**.....£18.95
Served with creamed potatoes, apple fondant, crispy sage and vegetables.
-  **Slow Braised Pig Cheek**.....£23.95
served with rustic tomato, herbs jus, stricky bacon, pomme pure and legumes.
-  **Pan Roasted Supreme Chicken**.....£18.95
served with bacon, mushroom sauce, sautte jersey royals, tenderstem and herbs
-  **Pan Roasted Seabass**.....£15.95
Chickpea and chorizo cassolette, vegetables and herbs

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Sides

-  Triple cooked chips.....£3.99
-  Truffled triple cook chips.....£4.49
-  Mediterranean Vegetables.....£4.95
-  PepperCorn Sauce.....£3.49
-  Mixed Leaf Salad.....£3.49

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Dessert

- 🍷 Selection of Homemade Ice Cream (V)(GF).....£2.50/£5.95
1 / scoop: £2.50, 3/ scoop: £ 5.95
- 🍷 Homemade Sticky Toffee Pudding (V).....£7.95
- 🍷 Honeycomb Cheesecake.....£7.95
- 🍷 Double Belgium Dark Chocolate Brownie.....£7.95
- 🍷 Caramel Toffee Panna Cotta.....£7.95
- 🍷 Bayleis Croissant , bread and butter pudding.....£7.95

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