

ROAST

MARKET MENU

2 COURSES | £35
BOTTOMLESS PROSECCO* | £55

3 COURSES | £39
BOTTOMLESS PROSECCO* | £59

STARTERS

SIGNATURE SCOTCH EGG

With piccalilli foam and wild mushrooms

MAPLE ROASTED

PUMPKIN SOUP (VE)

With pickled beetroots, cauliflower crumbs and black truffle Chantilly cream

BRAISED BEEF CROQUETTES

With horseradish emulsion and micro cress

MAIN COURSE

ROASTED AUBERGINE (VE,GF)

With creamed buckwheat and mushrooms, walnut dressing, Jerusalem artichoke crisps

ROAST SEA BASS (GF)

With fennel, kohlrabi and dill salad, pink lady apple and lemon aioli

SIGNATURE SADDLEBACK

PORK BELLY (GF)

With Bramley apple sauce, mash potato, gravy

DESSERT

CHOCOLATE SPONGE

Vanilla buttercream frosting, chocolate ice cream, Oreo crumble, peta crisps, chocolate custard

BLACK SESAME PRALINE MOUSSE

Black sesame mousse, chocolate ice cream, Oreo crumble, charcoal tuille, Jivara cremeux

ICE CREAM / SORBETS

Selection of housemade ice cream and sorbets

* 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. Inform your server if you have any allergies or intolerances before you order. It is not possible to guarantee that any product is 100% free from any allergen due to the risk of cross contamination in our busy kitchen.

Prices are inclusive of VAT. A discretionary 15% service charge will be added to your bill.