



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

Ham Hock & Caper Terrine

Piccalilli, Pork Crackling, Toasted Sourdough

Beetroot Cured Loch Duart Salmon

Pickled Beets, Dill Creme Fraiche, Avruga Caviar

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

Grilled Mackerel (GF)

Fennel & Blood Orange Salad, Deviled Spiced Prawn Butter

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.