

## MARKET MENU

**Three Courses: 35.00**

**Three Courses** (*with a glass of sparkling wine*): **40.00**

Available Monday-Saturday

Lunch: 1.30pm - 6.30pm

Dinner: 9pm onwards

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## STARTERS

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**Mrs King's award winning pork pie**

Yorkshire rhubarb chutney

**Foreman's Smoked salmon fish cake**

Red cabbage and Beurre blanc

**Crispy Jerusalem artichokes**

Nori, lemon and almond (Ve) (GF)

**Shallot and cider soup**

Montgomery Cheddar croutons (V)

(V) - Vegetarian, (Ve) - Vegan, (GF) - Gluten free.

Be sure to inform your server if you have any allergies.

Supplements are available on request, a la carte charges apply.

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## MAINS

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### **Old spot pork schnitzel chop**

Celeriac, Apple and red onion salad

### **Toad in the hole**

Buttered greens and onion gravy

### **Stargazy pie**

Mackerel, bacon and cider

### **Chickpea and butternut squash**

Pumpkin seed and pickled celery

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## SIDES

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**4.75 each**

Skinny fries (Ve) (GF)

Rosemary roasties (GF)

Chilli sautéed Brussels sprouts (Ve) (GF)

Grilled January King with marmite butter (GF)

Leek and Montgomery gratin with toasted crumbs

Garlic field mushrooms with rosemary (V)

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## PUDDINGS

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### **Hot chocolate pudding**

with passion fruit and vanilla ice cream (Ve)

### **Old English spotted dick**

with proper custard

### **Rhubarb and Bramley apple crumble**

with vanilla custard (V)

### **Montgomery cheddar**

Celery, crackers and Yorkshire rhubarb chutney

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