



## SEASONAL MARKET MENU

POACHED DUCK EGG, PEA, BROAD BEANS & NETTLE  
CRISPY CRUBEENS, RAMSON DOCK  
LOCH RYAN OYSTERS, SUCKLING PIG & FENNEL

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COLLAR OF BACON, SPRING CABBAGE & TRUFFLE  
PAN ROASTED POLLOCK, POTATO BOXTY  
MOREL PANCAKE, WHITE ASPARAGUS

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SELECTION OF SORBETS  
BUTTERMILK CREAM, RHUBARB & GRANOLA  
TREACLE & WALNUT TART, WHISKEY CREAM

SELECTION OF THREE CHEESES

£5 SUPPLEMENT

2 COURSES £25, 3 COURSES £29

250ml CARAFE OF WINE £6 SUPPLEMENT

2010 6ème Sens Blanc, Gérard Bertrand – *Languedoc*

2011 Tempranillo Albizu – *Spain*

250ml PRESTIGE WINE £10 SUPPLEMENT

2011 Sauvignon Blanc, Casa Azul, Rapel Valley – *Chile*

2006 Château Deville – *Bordeaux Superior*

COVER CHARGE 2.00. PRICES INCLUDE V.A.T.  
A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL  
THERE MAY BE TRACES OF NUTS IN OUR DISHES