

Market Menu

Monday – Wednesday 12-2.30pm & 6-8pm

Thursday & Friday 12-2.30pm

Twice baked Lincolnshire poacher cheese souffle (v)

Cornish mussels, Chalklands sparkling wine cream, house bread

Chicken liver parfait, Yorkshire rhubarb, toasted sourdough

Muscadet Sèvre et Maine sur Lie 2022, Chéreau Carré 'La Griffe', Loire Valley

Delicate citrus fruit & floral aromas with notes of green apples.

175ml £8.50 500ml £24



Wild mushroom pearl barley risotto (v)

5oz Dunwood farm grilled flat iron steak, green peppercorn sauce, fries, leaf salad

Pan fried cod, creamy mash, spinach, caper beurre noisette

Château de Campuget, 'Le Campuget', Syrah, Vin de Pays du Gard, France

A fragrant nose of violets & soft black fruit characters, which are echoed on the smooth palate. Refreshing & easy to drink style.

175ml £6.50 500ml £19



Dark chocolate mousse, double cream

Cheese of the day, house crackers

Duncombe Affogato

2 courses £24

3 courses £30

Please inform us of any allergies that you may have, and the manager will be happy to advise you.

A discretionary service charge of 10% is included in the final bill