



MARKET MENU

3 COURSES £20 | 2 COURSES £15

POTTED SALMON

cucumber & dill pickle, melba toast

ORIENTAL CHICKEN BROTH

ramen noodles

BRUSCHETTA

tomato, bocconcini, rocket

SLOW ROASTED PORK BELLY

cider reduction, pomme pureé

PAN FRIED SEABREAM FILLET

roasted fennel veloute, pickled fennel

CHICKEN MILANESE

buttered spinach, parmesan

POTATO GNOCCHI

sunblushed tomato, basil pesto, parmesan

APPLE TARTE TATIN

coconut ice cream

CHEESE SELECTION

house chutney, quince jelly, crispbreads

CHOCOLATE PAVÉ

white chocolate ice cream

ACCOMPANIMENTS £3.50

HAND CUT CHIPS

FRENCH FRIES

CHOPPED AVOCADO & TOMATO

MIXED LEAF SALAD

MINTED JERSEY ROYAL POTATOES

GLAZED CARROTS & CUMIN

CHESTNUT MUSHROOMS & GARLIC

CREAMED SPINACH & NUTMEG

*If you have an allergy or dietary requirement please keep us informed.
A discretionary service charge of 10% will be added to your bill and given to our
food & beverage team. Thank you.*