

february evening market menu

available wednesday - friday

starters

mushrooms on toast,
wild mushrooms, hen's egg, brioche, oloroso sherry

confit sea trout,
roast and pickled beetroot, smoked wigmore

red wine braised suffolk chicken,
king oyster mushroom, parfait, ventreche bacon

maple roast halloumi, ✓
pumpkin seeds, prunes, bitter leaf

main course

barbequed black treacle beef,
braised carrot, lovage, parmesan

poached skate wing,
leek croquette, caper and raisin, brown shrimp

roast saddle of hedgerow farm venison,
cottage pie, pear, pickled walnut, cima de rapa

salt baked crapaudine beetroot, ⑤
siracha, wild rice, edamame beans, chicory

side dishes 6.00

hash brown, truffle mayo, chives
piccolo parsnips, honey and mustard
creamed savoy, pancetta

desserts

spiced pear parfait,
toasted oats, caramelized pear, cinnamon

bread and butter pudding,
marmalade ice cream

blackberry soufflé,
white chocolate, almond

cheese selection,
3 cheeses from our cabinet

32.00 two courses | 38.50 three courses

14.00 supplement to include a glass of wine to accompany two courses

8.00 supplement to include a glass of dessert wine

✓ = dishes suitable for Vegetarians | ⑤ = dishes suitable for Vegans