

evening market menu

starters

lobster and lemongrass bisque,
lobster and crayfish raviolo

truffled boudin blanc,
grilled lion's mane, onion, maderia cream

chilli and honey roast halloumi, ✓
hazelnuts, pomegranate, treviso chicory, coriander

soy braised pork shoulder,
plum compote, radicchio lettuce, red chilli

main course

pan fried stone bass,
chickpea and saffron 'ragu', crisp squid

roast pork chop,
plum, puy lentils, pak choi

butter roasted summer squash, ✓
smoked red pepper, aubergine, tenderstem, feta, spiced 'salsa verde'

west country lamb,
best end, pressed belly, spiced sweetbread, sprouting broccoli, sauce niçoise

side dishes 5.00

red pepper and apricot couscous, feta
crispy potato, truffled mayonnaise, caramelised onion
green beans, confit shallot, red wine vinegar

desserts

baked tonka bean cheesecake,
blackberries and milk chocolate

warm parkin cake,
honey roast fig, liquorice ice cream

raspberry soufflé,
sorbet, vanilla custard

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 | (V) = dishes suitable for Vegans