

## evening market menu

### starters

celeriac and truffle soup,  
venison and pear scotch egg, pickled fennel

mackerel tartare,  
pink peppercorn, crystallized ginger, yogurt, radish

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

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

### main course

south downs pork,  
roast tenderloin, braised red cabbage, cheek, belly and apple croquette

butter poached cod,  
curried mussels, baked jerusalem artichoke, buttered leeks

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

pecan and parsnip cake,  
kumquat, whipped blonde miso caramel

'tiramisu',  
dark chocolate brownie, coffee ganache, mascarpone

mandarin souffle,  
sorbet, bay leaf and dulce de leche sauce

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