

## november evening market menu

### starters

parsnip and cumin soup  
cured monkfish cheeks, onion bhaji, yoghurt

pâté de campagne  
pickled beetroot, walnuts, prune, whipped goat's curd

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

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

### main course

poached sea trout  
fennel seed and potato pressing, capers, brown shrimp beurre blanc

roast local pheasant  
blue cheese macaroni, charred hispi cabbage, buttermilk thigh

butter roasted king oyster mushroom ✓  
smoked aubergine, salt baked celeriac, pearl onion, truffle

hedgerow farm venison haunch  
venison chipolata, pear, pickled walnut, cima de rapa

### side dishes 5.00

spiced lentils, edamame beans  
crispy potato, truffled mayonnaise, caramelised onion  
green beans, confit shallot, red wine vinegar

### desserts

steamed treacle pudding  
rosemary, irish cream

pear and cobnut frangipane  
vanilla and mascarpone, cinnamon

spiced pumpkin soufflé  
gingerbread and cognac

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