

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 bream
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 souffle
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