

MARKET

KITCHEN

2 COURSE £18PP | 3 COURSE £21PP

6.30pm onwards, Monday – Sunday

STARTERS

MARKET SOUP

with warm bread and butter (gf available)

POACHED SALMON

with cucumber, shallots and pickle

RED RICE SALAD

with French beans, roasted goat's cheese and mint pesto (v)

POTTED HAM HOCK

with piccalilli

MAIN COURSE

NEW SEASON RUMP OF LAMB

with sweet potato and carrot mash

*Recommended pairing: Don Jacobo Crianza, Bodegas Corral, Rioja, Spain**

GRILLED CHALKSTREAM™ TROUT

with smoked garlic, new potatoes, feta and black onion seeds

*Recommended pairing: Paco & Lola Lolo Tree Albariño, Rías Baixas, Spain**

SMOKED BACON CHOP

with fried egg, mustard and steak fries

*Recommended pairing: Errázuriz Merlot, Curicó Valley, Chile**

HARISSA ROASTED AUBERGINE (v)(ve)

with black lentil and herb salad

*Recommended pairing: Côtes du Rhône, Les Abeilles Rouge, Jean-Luc Colombo, Rhone, France**

SIDES

£4 extra - each

TRIPLE COOKED CHIPS | MARKET SALAD VINAIGRETTE
SAGE BATTER ONION RINGS | SWEET POTATO WEDGES

DESSERTS

DOUBLE CHOCOLATE TART

with vanilla cream and chocolate shavings

JUDE'S GREAT BRITISH ICE CREAM

choose from: vanilla, chocolate, salted caramel, strawberry, banana, vanilla (ve), chocolate (ve)

ALMOND MILK PANNA COTTA (v)(ve)

with poached rhubarb

BRITISH CHEESE

Cheddar and blue cheese served with chutney and water biscuits

Cannot be used in conjunction with any other offer. Offer available 1st March - 30 April 2020. Blackout dates apply. Sides are an additional £4 per item. If you have any dietary requirements or are concerned about food allergies, e.g. nuts, you are invited to ask one of our team members. Opening times may vary. All prices include VAT at the current rate. A discretionary service charge will be added to your bill. *Please refer to our drinks menu for prices. (v) vegetarian, (ve) vegan, (gf) gluten free.