

Our market menu offers the best of fresh local fayre - as such, the menu below is just a sample and subject to change, based on seasonal availability.

Wednesday to Friday 12pm - 6pm

Saturday 12pm - 4pm

£20 for 2 courses, £25 for 3 courses

The Market Menu

STARTERS

Soup of the day (v)

Citrus cured salmon, beetroot & caper relish, crème fraiche

Ham hock terrine, pickled vegetables, charred sourdough

Pickled watermelon, feta, gordal olives, dukkha, evoo (v)

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MAINS

Market fish of the day

Fillet of hake, confit potato, celeriac, hispi cabbage

Chargrilled chicken breast, pickled vegetables, bitter leaves, honey mustard dressing

Chargrilled rump of beef, french fries, peppercorn sauce

Roast cauliflower, sweet soy roasted leaves, almonds and capers (v)

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DESSERTS

Orange posset, passion fruit gel, citrus shortbread (v)

Chocolate cremeux, salted caramel, vanilla ice cream (v)

George Mewes cheese selection