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## MARKET MENU

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2 COURSES £12.95 | 3 COURSES £15.95  
AVAILABLE MON-FRI | 12-6PM

### SAMPLE MENU

Pan Seared Wood Pigeon  
Buttered Hispi Cabbage, Parsnip Purée & Sherry Vinegar Dressing

Potato Espuma (v)  
Sautéed King Oyster Mushrooms, Chive & Soft Poached Egg

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Wild Mushroom & Artichoke Pithivier (v)  
Artichoke Sauce, Wilted Spinach & Charred Leeks

Portobello Mushroom Kiev (vg)  
Charred & Dressed Broccoli with Garlic Bechamel

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Sticky Toffee Pudding (v)  
Toffee Sauce & Salted Caramel Ice Cream

Dark Chocolate Mousse  
Chocolate Crumb, Tuile & Raspberry Sorbet

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## SANDWICHES

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12-5PM

All Served with Salad & Vegetable Crisps,  
Add Fries or Bowl of Soup £2

Maple Roasted Butternut Squash Crostini Basil Oil, Spinach & Ricotta	£5.95
Shredded Pork Cheek Ciabatta Cider Ketchup, Black Pudding Crumble & Rocket	£6.45
Crispy Streaky Bacon Heirloom Tomatoes & Honey Mayo, Cos Lettuce & Granary Bread	£6.45
Peppered Rump Steak & Charred Leek Sandwich Pink Peppercorn Sauce, Rocket & Dijon Mustard Dressing	£7.95

*We can cater for a number of dietary requirements, and we ask that you please let your server know if you have any allergies. We can also offer a selection of our dishes without gluten, ask us for more information.*