



MARKET MENU

2 COURSES 29 / *with* BOTTOMLESS PROSECCO* 49

3 COURSES 35 / *with* BOTTOMLESS PROSECCO* 55

Starters

Spring pea and broccoli cream soup

with pickled onions (V)

Roast signature scotch egg

piccalilli, mixed spring herb salad, and lemon dressing

Forman's London oak-smoked salmon

toasted rye bread, dill crème fraise, cornichons, lemon

Mains

Roast pork belly

Bramley apple sauce, mashed potatoes, and gravy

Cornish cod

chorizo, white bean broth, orange, basil

Beetroot burger

brioche, cheddar, burger sauce, pickles, lettuce, tomato, chips (V)

* Bottomless Prosecco will be served for 90 minutes.

Please note that certain vegetarian dishes can be altered to suit vegan requirements, please ask your server for details. (V) - Vegetarian, (VG) - Vegan, (GF) - Gluten free
Supplements are available on request, a la carte charges apply.

Be sure to inform your server if you have any allergies. Prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill.

Desserts

Yorkshire rhubarb and Bramley apple and oat crumble
vanilla eggless custard (V)

Sticky date pudding
toffee sauce and Devonshire clotted cream (V, GF)

Selection of homemade ice creams and sorbets (V, GF)

Selection of British cheeses and chutney
(£5 *supplement*)

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