

MARKET MENU

2 COURSES 29 / with BOTTOMLESS PROSECCO* 49 3 COURSES 35 / with BOTTOMLESS PROSECCO* 55

Starters

Spring pea and broccoli cream soup with cashew nuts (V)

Roast signature scotch egg piccalilli and beetroot sauce, mixed spring herb salad and lemon dressing

Forman's London oak-smoked salmon trilogie apple and red onion salad and crostini

Mains

Roast pork belly
Bramley apple sauce, mashed potatoes, and gravy (GF)

Fillets of sea bass

buttered cucumber and radish, orange segments, and purple potatoes (GF)

Rustic Roast

charred baby gems, marinated feta, bacon crisp, bread crunch, olives, grilled sweetcorn, marinated chicken breast cubes, lemon dressing

Light Floral Hall

mixed leaf salad, avocado, hard cheese, toasted seeds, honey tomatoes, grilled sweetcorn, raspberry dressing (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

Bramley apple and coconut crumble $vanilla\ custard\ (V)$

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

Selection of British cheeses and chutney (V)
(Chaucer, Canterbury Cobble, Kingcott Blue, Ashmore Cheddar)
with apple, grapes and crackers

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