

# ROAST

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## MARKET MENU

2 COURSES | £35

BOTTOMLESS PROSECCO\* | £55

3 COURSES | £39

BOTTOMLESS PROSECCO\* | £59

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### STARTERS

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#### SIGNATURE SCOTCH EGG

With piccalilli foam and wild mushrooms

#### MAPLE ROASTED PUMPKIN SOUP (V,VE,GF)

With pickled beetroots, cauliflower crumbs and black truffle Chantilly cream

#### BRAISED BEEF CROQUETTES

With horseradish emulsion and micro cress

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### MAIN COURSE

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#### ROASTED AUBERGINE (V,VE,GF)

With creamed buckwheat and mushrooms, walnut dressing, Jerusalem artichoke and carrot crisps

#### ROAST SEA BASS (GF)

With fennel, kohlrabi and dill salad, pink lady apple and lemon

#### SIGNATURE SADDLEBACK PORK BELLY (GF)

With Bramley apple sauce, mash potato, gravy

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### DESSERT

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#### CHOCOLATE SPONGE

Vanilla buttercream frosting, chocolate ice cream, Oreo crumble, peta crisps, chocolate custard

#### BLACK SESAME PRALINE MOUSSE

Black sesame mousse, chocolate ice cream, Oreo crumble, charcoal tuille, Jivara cremeux

#### ICE CREAM / SORBETS

Selection of housemade ice cream and sorbets

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. Inform your server if you have any allergies or intolerances before you order. It is not possible to guarantee that any product is 100% free from any allergen due to the risk of cross contamination in our busy kitchen.

Prices are inclusive of VAT. A discretionary 15% service charge will be added to your bill.