

ROAST MARKET MENU

2 COURSES | £35
BOTTOMLESS PROSECCO* | £55

3 COURSES | £39
BOTTOMLESS PROSECCO* | £59

STARTERS

BEETROOT CURED LOCH DUART SALMON

With pickled heritage beets, dill oil,
creme fraiche, avruga caviar

BEETROOT SOUP (VG)

With Tarragon infused cream, malted
tapioca

BRAISED BEEF CROQUETTES

With horseradish emulsion and micro cress

MAIN COURSE

GRILLED CAULIFLOWER STEAK (VG)

With mushroom crumble, onion puree,
cauliflower & cashew nut sauce, pickles

ROAST SEA BASS (GF)

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

SIGNATURE SADDLEBACK

PORK BELLY (GF)

With Bramley apple sauce, mash potato, gravy

DESSERT

CHOCOLATE SPONGE

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

SIGNATURE STICKY TOFFEE PUDDING

Golden mousse, caramel ice cream, caramel
sauce, maldon salt

ICE CREAM / SORBETS

Selection of homemade ice cream and sorbets

* 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.
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.