

# ROAST MARKET MENU

2 COURSES | £35  
BOTTOMLESS PROSECCO\* | £55

3 COURSES | £39  
BOTTOMLESS PROSECCO\* | £59

## STARTERS

### NEW SEASON ENGLISH ASPARAGUS & BARLEY SALAD (V)

With whipped yoghurt, wood sorrel, pomegranate

### ROASTED TOMATO SOUP (VG)

With green tomato & raspberry relish, micro basil

### BRAISED BEEF CROQUETTES

With Caramelized red onion puree, mustard cress

## MAIN COURSE

### GRILLED CAULIFLOWER STEAK (VG)

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

### ROAST SEA BASS (GF)

With kentish broccoli, roasted red pepper, caper & black olive dressing

### SIGNATURE SADDLEBACK

### PORK BELLY (GF)

With Bramley apple sauce, mash potato, gravy

## DESSERT

### VANILLA & CHAMPAGNE CHEESECAKE

Champagne jelly, strawberry buttermilk ice cream, meringues, strawberry coulis

### SIGNATURE STICKY TOFFEE

### PUDDING (GF)

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.