

ROAST MARKET MENU

2 COURSES | £35

BOTTOMLESS PROSECCO* | £55

3 COURSES | £39

BOTTOMLESS PROSECCO* | £59

STARTERS

CLASSIC PRAWN COCKTAIL

With king red prawns, Marie Rose sauce, toasted brioche, chicory

ROASTED TOMATO SOUP (VG)

Whipped vegan cream, sourdough croutons, basil cress. Served cold

HAGGIS & PORK SCOTCH EGG

Our take on a British classic. Soft boiled Cacklebeans Farm egg, haggis wrapped. Served alongside sharp house piccalilli

BRAISED LAMB SCRUMPETS

Overnight braised lamb, served with anchovy Gentleman's relish mayonnaise

MAIN COURSE

CRISPY AUBERGINE (VG,GF)

With tenderstem broccoli, red pepper sauce and toasted almonds

CORNISH SEA BASS (GF)

Pan-seared bass fillet with white beans, artichoke and coastal herbs

SIGNATURE PORK BELLY (GF)

Slow-roasted until the crackling shatters. Served with mashed potatoes, Bramley apple sauce & rich house gravy

COTTAGE PIE

Cheesy mashed potato and herb crusted smoked bone marrow, served with minted courgette & garden peas

DESSERT

WHIPPED OAT & MIXED BERRY ETON MESS

(VG)

Meringue, blackberry sauce, lemon balm

WARM STICKY TOFFEE PUDDING (GF)

Toffee sauce, Devonshire clotted cream, Oreo crumble

VANILLA & PASSION FRUIT CHEESECAKE

Mango sorbet, Honeycomb & meringue

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.