

Evening Market Menu

Available Tuesday-Friday | 6.30-10.00

Sample Menu

2 courses 25.00 | 3 courses 30.00

20.00 supplement to include our recommended wine pairing

STARTERS

HAM HOCK, GUINEA FOWL AND LEEK BALLOTINE

Watercress Mousse, Confit Brioche

SPICED MULLET AND TOMATO SOUP **GF**

Soused Bream, Mussels, Squid, Saffron

CHARRED TENDERSTEM BROCCOLI **V**

Goat's Cheese, Almonds, Radish, Chili

MAINS

CHICKEN

Fresh Peas, Pearl Onions, Baby Gem, Lemon

POTATO CRUSTED COD **GF** ♥

Ratatouille, Courgette and Cumin, Red Pepper, Olives

DUCK LEG

Truffled Mac 'n' Cheese, Rainbow Chard, Girolles, Madeira Cream

SIDES - *Four Pounds Fifty*

Groombridge Asparagus, Smoked Salt

Brighton Blue Creamed Leeks

Sweet and Sour Carrots

Jersey Royals, Confit Shallot

DESSERTS

(all suitable for vegetarians)

CHOCOLATE AND HAZELNUT

Chocolate Sorbet, Frangelico Mousse, Marquise, Toasted Hazelnuts

STRAWBERRY TART

Elderflower, Thai Basil, Green Strawberries, Crème Patissiere

BLOOD ORANGE PARFAIT

Liquorice, Sherbet, Tonka Bean Curd, Rapeseed Cake

Vegetarian & Vegan Menu available on request

♥ dishes that are lower in cholesterol, salt & fats | **GF** dishes which are gluten free

V denotes dishes which are suitable for vegetarians

Food Allergies and intolerances – please speak to one of our front of house team when ordering.

A discretionary service charge of 12.5% will be added to your bill.

All indicated prices are inclusive of 20% VAT