

Evening Market Menu

Available Tuesday-Friday | 6.30-10.00

2 courses 25.00 | 3 courses 30.00

20.00 supplement to include our recommended wine pairing

STARTERS

LEEK AND POTATO SOUP ✓
Roquefort, Pearl Barley, Chive

RABBIT AND CHORIZO BALLOTINE **GF**
Wild Fennel, Spiced Emulsion, Crisp Onion

SOUSED SOUTH COAST MACKEREL **GF ♥**
Mackerel Pakora, Kohlrabi, Coriander

MAIN COURSES

SLOW COOKED JACOBS LADDER **GF**
Braised White Cabbage, Mussels, Confit Garlic, Oregano

STEAMED RAY WING **GF**
Chickpea and Saffron Stew, Baby Spinach, Goats Cheese

SUFFOLK PORK CHOP
Ham Hock and Caper Tortellini, Maple Glazed Turnips, Purple Kale

SIDE DISHES 4.50

Peas 'A la Française', Ventreche Bacon
Spiced Potatoes, Turmeric, Coriander
Roasted Celeriac, Apple, Walnuts
Creamed Leeks, Brighton Blue

DESSERTS

ROAST BANANA SOUFFLE **GF**
White Chocolate and Lime Crème Anglaise, Kalamansi Sorbet

MANGO PAVLOVA **GF**
Passion Fruit Curd, Mango and Lime Salsa,
White Chocolate Sorbet

MILK AND HONEY
Grappa Poached Peaches, Milk Sorbet,
Raw Matfield Honey, Pistachios, Dill

Vegetarian Menu available on request

♥ denotes dishes that are lower in cholesterol, salt & fats | **GF** denotes dishes which are gluten free
✓ denotes dishes which are suitable for vegetarians