

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

MULLIGATAWNY GF ♥

Flaked Guinea Fowl, Puffed Wild Rice, Spiced Red Lentils

SEA BREAM ESCABECHE GF

Saffron Aioli, Kohlrabi, Sorrel Oil

PORK SHOULDER AND HAZELNUT PRESSING GF

Piccolo Parsnips, Pickled Pineapple, Spring Onion

MAIN COURSES

ROAST SUFFOLK CHICKEN

Truffled Agnolotti, Baked Leeks, Tarragon and Cep Cream

BUTTER POACHED COD

Baby Globe Artichokes, Roast Shallot, Salt Cod Brandade

KENTISH LAMB RUMP GF

Cauliflower Cous Cous, Yeast, Puntarella, Sweetbread, Purple Sprouting Broccoli

SIDE DISHES 4.50

Roast Red Onion and Beetroot

Brighton Blue Creamed Leeks

Sweet and Sour Carrots

Pommes Dauphinoise

DESSERTS

PASSION FRUIT DELICE

Dark Chocolate Sorbet

NOUGAT MONTELMAR GF

Pear and Ginger Sorbet, Frosted Almonds

BLOOD ORANGE PARFAIT

Liquorice, Sherbet, Blood Orange and Tonka Bean Curd, Rapeseed Cake

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