

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

WHITE BEAN & TRUFFLE VELOUTE **GF**

Chorizo and Spring Onion

CROTTIN DE CHAVIGNOL **GF**

Smoked Aubergine 'Caviar', Blushed Tomatoes, Soya Beans

BEETROOT CURED SALMON **GF** ♥

Dressed Beetroots, Compressed Cucumber, Cucumber & Wasabi Consommé

MAIN COURSES

SLOW ROASTED PORK BELLY

Thai Prawn Tortellini, Sweet Potato Purée, Pickled Mooli, Pork and Ginger Jus

PAN FRIED SEA BREAM

Roasted Pink Onions, Nigella Seeds, Violette Potatoes, Soubise Sauce

POT ROAST SUFFOLK CHICKEN **GF** ♥

Almond & Cauliflower Couscous, Salsa Verde, Cauliflower 'Steak', Beurre Noisette

SIDE DISHES 4.50

New Season Peas 'A la Française'

Spiced Potatoes, Turmeric, Coriander

Marinated Feta, Peppers, Soused Red Onions

Roast Summer Beetroots, Mint, Pomegranate

DESSERTS

RASPBERRY SOUFFLE

White Chocolate Crème Anglaise, Raspberry Sorbet

NUTMEG CUSTARD TART

Blueberry Sorbet

'BLACK FOREST GATEAU'

Kentish Cherry Mousse, Chocolate Brownie, Tonka Bean Ice Cream

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