

SUMMER MARKET MENU

Served Wednesday - Friday
6.30 - 10.30

2 courses £32.00 | 3 courses £38.50
£14 supplement to include a glass of wine to accompany 2 courses
£8 supplement to include a glass of dessert wine

STARTERS

TORCHED SOUTH COAST MACKEREL
Compressed Cucumber, Sumac, Yogurt, Gala Melon

SMOKED HAM AND MUSTARD BALLONTINE
Creamed Tomato, Celaric Rémoulade, Lovage

CHILLI AND HONEY ROAST HALLOUMI ✓
Hazelnuts, Pomegranate, Treviso Chicory, Coriander

SOY BRAISED PORK SHOULDER
Gooseberry Compote, Radicchio Lettuce, Red Chilli

MAIN COURSE

ROAST SUFFOLK CHICKEN
English Gem, Anchovy and Tarragon Emulsion, Aged Parmesan

PANKO CRUSTED GURNARD
Asian Summer Slaw, Spiced Red Lentils, Coconut and Kafir

BUTTER ROASTED SUMMER SQUASH ✓
Smoked Red Pepper, Aubergine, Tenderstem, Feta, Spiced 'Salsa Verde'

PAN FRIED STONE BASS
Chili and Salmon Tortellini, Kafir Cream, Carrot and Radish Kimchi

SIDE DISHES £5.00

Red Pepper and Apricot Couscous, Feta
Crispy Potato, Truffled Mayonaise, Caramelised Onion
Green Beans, Confit Shallot, Red Wine Vinegar

DESSERTS

ELDERFLOWER PANNA COTTA
Macerated Hugh Lowe Strawberries, Honeycomb, Pistachio

ROAST BANANA AND LIME PARFAIT
Black Sesame Ice Cream

RASPBERRY SOUFFLÉ
Sorbet, Vanilla Custard

CHEESE SELECTION
3 Cheeses from our Cabinet

all dishes are subject to daily change due to market availability