

## **EVENING 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**

#### **LOBSTER AND LEMONGRASS BISQUE**

Lobster and Crayfish Raviolo

#### **PHEASANT AND TRUFFLE BOUDIN BLANC**

Grilled Lion's Mane, Onion, Maderia Cream

#### **CHILLI AND HONEY ROAST HALLOUMI ✓**

Hazelnuts, Pomegranate, Treviso Chicory, Coriander

#### **SOY BRAISED PORK SHOULDER**

Plum Compote, Radicchio Lettuce, Red Chilli

### **MAIN COURSE**

#### **PAN FRIED STONE BASS**

Chickpea and Saffron 'Ragu', Crisp Squid

#### **ROAST PORK CHOP**

Plum, Puy Lentils, Pak Choi

#### **BUTTER ROASTED SUMMER SQUASH ✓**

Smoked Red Pepper, Aubergine, Tenderstem, Feta, Spiced 'Salsa Verde'

#### **WEST COUNTRY LAMB**

Best End, Pressed Belly, Spiced Sweetbread, Smoked Red Pepper,  
Sprouting Broccoli, Sauce Niçoise

### **SIDE DISHES £5.00**

Red Pepper and Apricot Couscous, Feta

Crispy Potato, Truffled Mayonaise, Caramelised Onion

Green Beans, Confit Shallot, Red Wine Vinegar

### **DESSERTS**

#### **BAKED TONKA BEAN CHEESECAKE**

Blackberries and Milk Chocolate

#### **WARM PARKIN CAKE**

Honey Roast Fig, Liquorice 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**