

january evening market menu

starters

ox cheek mulligatawny
chives, alliums, mustard

torched sea bream
rhubarb, macadamia nut, spenwood

chilli and honey roast halloumi, ✓
hazelnuts, pomegranate, treviso chicory, coriander

red wine braised suffolk chicken
king oyster mushroom, parfait, ventreche bacon

main course

pork loin
black pudding, jerusalem artichoke, celery

atlantic cod
butterbeans, mussels, leek

salt baked crapaudine beetroot, ⑤
siracha, wild rice, edamame beans, chicory

hedgerow farm venison haunch
venison chipolata, pear, pickled walnut, cima de rapa

side dishes 6

la ratte potatoes, confit garlic, parmesan
creamed brussels sprouts, pancetta
pear and port braised red cabbage

desserts

hazelnut and treacle tart
coffee ice cream

whipped cheesecake
vanilla, passionfruit, oat crumble

blackberry soufflé
almond, white chocolate

cheese selection,
3 cheeses from our cabinet

32.00 two courses | 38.50 three courses

14.00 supplement to include a glass of wine to accompany two courses

8.00 supplement to include a glass of dessert wine

✓ = dishes suitable for Vegetarians | ⑤ = dishes suitable for Vegans