
SAMPLE
MARKET MENU

2 Courses £13 | 3 Courses £16

STARTERS

- Soup of the Day (V)
Served with Warm Crusty Bread
- Roasted Beetroot and Blue Cheese Salad (V)
With Honey Mustard Dressing
- Breaded Chicken Strips
Wholegrain Mustard Mayo
- Creamy Garlic Mushroom Crostini (V)
Topped with Shaved Parmesan

MAINS

- Chicken and Leek Risotto
Finished with Rocket
- Garlic Chicken
Whole Roasted Baby Potatoes & Buttered Savoy Cabbage
- Cumberland Sausage
With Creamy Mashed Potatoes & Onion Gravy
- Macaroni Cheese (V)
With Garlic Bread

DESSERTS

- Blackberry Eton Mess
Triple Chocolate Brownie
With Fresh Whipped Cream
- Trio of Ice Creams

SIDES

Thick Chips (VG)	£3.50	Mini Caesar	£3.50
Skinny Fries (VG)	£3.00	Smashed Butterbeans, Garlic, Rosemary (V)	£3.00
Rocket, Parmesan, Balsamic (V)	£3.50	Sausage & Truffle Mac & Cheese	£3.75
Heritage Carrots, Coriander, Pink Peppercorn (V)	£3.50	Kale, Green Beans, Chorizo	£3.50

For our guests with food sensitivities, allergies or special dietary needs: We prepare and serve products that contain all 14 major allergens. Although we and our suppliers take every care in preparing your meal, regular kitchen operations across our supply chain involve shared cooking and preparation areas, and food variations may occur due to ingredient substitutions, recipe revisions, and/or preparation at the restaurant. For these reasons, we cannot guarantee that any menu item will be completely free of allergens. Please ask to speak with a manager if you have any queries about any dietary or allergen requirements.