

Dinner 'Market Menu'

2 courses £23.00 3 courses £30.00

Veloute

Coco bean veloute | cod brandade

Risotto

Jerusalem artichoke risotto | smoked duck ragout

Ploughmans

Wynyard Hall ploughmans

Salad

Fig | pear | purple truffle | potato salad | hazelnuts

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### **Chicken**

Slow cooked chicken | pomme puree | girolles | peas | beans | pancetta

### **Mackerel**

Mackerel | squid | baba ganoush | cous cous salad

### **Lamb**

Bouton d'oc | courgette | semi-dried tomato | lamb shoulder and breast

### **Butternut Squash**

Roast butternut squash | mushroom pithivier | autumn vegetables

### **Beef**

Pan fried sirloin | cherry tomatoes | shoestring fries | peppercorn sauce

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Caramel Brulee

Peanut brittle | coffee soil | banana

Rice Pudding

Lemongrass rice pudding | mango | mojito sorbet

Ice Cream & Sorbets

Homemade flavours, please ask for today's selection

Cheese

Selection of 3 cheeses from our cheese trolley

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### **Cafetiere of Coffee & Petits Fours**

Supplement of £3.80 per person

All prices inclusive of VAT @ 20% - Gratuities are discretionary