

Dinner 'Market Menu'

2 courses £23.00 3 courses £30.00

Veloute

Butternut squash | ginger | mussels | toasted seeds

Salmon

Oak smoked salmon | traditional accompaniments

Chicken

Pressing of corn fed chicken | country bacon | mushroom variations | black pudding

Salad

Fig | pear | purple truffle potato | hazelnut | epaisse

~~~~~

### **Calves Liver**

Calves liver | boudin noir | caramelised onions | apple | sage pomme puree

### **Partridge**

French red legged partridge | pickled cabbage | game pithivier | pomme anna | beetroot & hazelnut jus

### **Cod**

Parmesan crusted cod | white bean & chorizo cassoulet | cockles

### **Mushroom Tart**

Chestnut Mushroom | Globe Artichoke | Spinach

~~~~~

Toffee Apple

apple terrine | crumble | blackberry sorbet

Chocolate

Warm chocolate tart | hazelnut | stem ginger

Pear

Red wine poached pear | fig | mulled wine

Ice Cream & Sorbets

Homemade flavours, please ask for today's selection

~~~~~

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

Supplement of £3.80 per person

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