

Market Menu

Monday to Thursday 6-9pm
2 courses £18.50 - 3 courses £22

Chilled pea & garden mint soup (v)

Cold beef salad, horseradish cream & watercress



Roast pork belly, creamed potatoes, hispi cabbage

Violet artichokes, white beans, piquillo pepper,
tomato, garlic & marjoram (v)



Selection of cheese, quince & crackers

Sticky toffee pudding, stem ginger ice cream

La Troubadour Ugni Blanc Colombard – Languedoc, France

A lively fresh and fruity wine with a heart of citrus fruit. A no-frills sensibility and wonderful to match with light fish.

500ml £13

La Troubadour Carignan Grenache - Languedoc, France

A soft, smooth and plummy red with just a hint of spice. Wonderfully light-body, ripe and juicy fruit.

500ml £13

Please inform us of any dietary requirements that you may have and the manager will be happy to advise you.
A discretionary service charge of 10% will be added to tables of 8 or more.