

## starter

### **Beater Salad**

Pan roasted pheasant breast, puy lentils, pancetta and wild mushrooms, with a shot of sloe gin - £7.95

## main

### **Roasted Cod Supreme**

Squid ink risotto, wilted spinach, Bouillabaisse sauce - £16.95

### **Slow Braised Lamb Shank**

Short crust pastry, red cabbage, curly kale mashed potato, and autumn greens, with port and mint gravy - £17.95

## dessert

### **Apple Tarte Tatin**

Vanilla ice cream with butterscotch sauce - £6.75

“We use local suppliers wherever possible and try to keep those food miles down. Our Market Menu changes every month to ensure we are using the very best the markets have to offer.”



# MARKET MENU

SEPTEMBER 2019