



RESTAURANT · BAR · BRASSERIE

WINTER MARKET MENU

3 courses and a cocktail 33

COCKTAILS

Pink Margarita

Patrón Silver Tequila, pink grapefruit liqueur, fresh ruby grapefruit and pressed lime juice.

Moscow Mule

Grey Goose vodka, Kings ginger liqueur, ginger beer and lime juice

Freshly baked sourdough bread, Brue Valley butter (v) 3.5

STARTERS

Caramelised onion soup, cheese croutons

Chicken and chorizo terrine with pickles and toast

Burnt celeriac with peanut satay sauce, mint and coriander salad (ve)

MAINS

Breaded pork schnitzel, creamed mushroom sauce, sauerkraut

Smoked haddock macaroni cheese, lemon chilli crumb, cavallo nero

Miso spelt risotto, hispi cabbage, roasted shallots (ve)

DESSERTS

Sticky toffee pudding, rum sauce, clotted cream

Orange brûlée with rhubarb, petticoat tails

Milk chocolate tart, honeycomb cream

SIDES Each 5.5

Chips (ve) Rocket, fennel and Parmesan salad

Purple sprouting broccoli (ve) Roasted new potatoes (v)

Vanilla Espresso Martini +7

