

Market Menu

SERVED MONDAY TO FRIDAY, 12 TO 6PM

2 COURSES £24 3 COURSES £28

STARTERS

BRAISED BEEF SHIN & HAGGIS

Yorkshire pudding, garlic & parsley crust, red wine jus

SEARED SCOTTISH SCALLOP

Cod cheek scampi, confit leeks, garlic butter, samphire

CARROT, COCONUT & CORIANDER VELOUTÉ

Pickled purple carrots, black garlic emulsion, toasted pumpkin seeds

MAINS

HARDIESMILL RUMP STEAK

Hand cut chips, herb roasted tomato, peppercorn sauce. **£6 supplement**

GRILLED BAVETTE STEAK SANDWICH

Cold Town Beer onions, rosemary focaccia, béarnaise, watercress

SHELLFISH BOUILLABAISSE

Seared cod, mussels, king prawns, lobster bisque, cherry tomatoes

PAN SEARED PARISIENNE GNOCCHI

Heritage tomatoes, ricotta, smoked almonds, mojo rojo, basil

DESSERTS

CHOCOLATE S'MORES MILLEFEUILLE

Dark chocolate ice cream, warm chocolate sauce

FIVE STRAWBERRY & VANILLA MERINGUE

Strawberry & green tea shard, buckwheat crumble, herb gel, strawberry sorbet

AFFOGATO

Double espresso, vanilla ice cream, chocolate curls, shortbread

If you suffer from a food allergy or intolerance, please let your server know upon placing your order. Every care is taken to avoid any cross-contamination when processing a specific allergen-free order. We do however work in a kitchen that processes allergenic ingredients and does not have a specific allergen-free zone.