

MARKET MENU

Available from 5pm Monday - Saturday

TO START

SMOKED SALMON PIZZETI

sour cream, capers, radish and shallot rings, pea shoot and dill

SALAD OF COMPRESSED WATERMELON & FETA CHEESE (v)

aged balsamic, frisee lettuce, toasted pine nuts

MUSHROOM ARANCINI (v)

truffle mayonnaise, rocket, porcini powder

CHICKEN LIVER PARFAIT

orange gel, red onion jam, toasted brioche

HOUSE MINISTRONE SOUP (v)

pod vegetables, basil pesto, rosemary focaccia

MAIN COURSES

BAVETTE STEAK (GF)

Sous vide cooked for 36 hours, seared and served pink,
white onion risotto, tenderstem broccoli, scorched beef dripping shallots

BUTTER ROASTED BREAST OF CHICKEN (GF)

pea puree, fondant potato, wilted spinach, pancetta crumb, roast chicken jus

SLOW COOKED PORK BELLY (GF)

Bramley apple puree, parmesan dauphinoise potato, green beans, pork cracker, red wine sauce

POACHED LOIN OF COD

gnocchi, spring cabbage, tomato and chorizo ragout

COCONUT, SWEET POTATO, CHICK PEA AND SPINACH CURRY (vegan)

spiced cous cous, coriander and spring onions, lotus root crisps

DESSERTS

WARM APPLE & PISTACHIO FRANGIPANE TART

Anglaise sauce, amaretto ice cream

BAKED LEMON CHEESECAKE

crisp raspberry meringue, greek yoghurt sorbet, raspberry dust

WARM CHOCOLATE BROWNIE

mocha chocolate sauce, honeycomb ice cream

SLOW COOKED COCONUT & GINGER RICE PUDDING (GF)

caramelised pineapple and spiced rum, lime sorbet

SELECTION OF MEDITERRANEAN & LANCASHIRE CHEESES

(£3 supplement per person)

boretanne onions, celery & crackers

2 courses £22.00 / 3 courses £25.00