

# MARKET MENU

## STARTERS

### CLASSIC AND TWIST PRAWN COCKTAIL

prawn Marie Rose with crispy torpedo prawns, gem lettuce

### MIXED FOREST MUSHROOMS (V)

roast garlic cream, herb foccacia

### BUTTERMILK CHICKEN BITES

in crispy oat crumb, garlic & lime mayo dip

## MAINS

### POT ROAST CHICKEN SUPREME

vegetable puy lentil ragout, herb mash potatoes, pan gravy (GF/DF)

### DOUBLE STACKED BERKSHIRE BEEF BURGER

mature cheese, caramelised onion chutney, pickled gherkins, tomato,  
baby gem, burger sauce, skin on fries, crispy salad

### BATTERED BOAT CATCH OF THE DAY

classic tartar sauce, lemon wedge, chunky chips, minty mushy peas

### FALAFEL AND SPINACH BURGER

beetroot brioche bun, vegan cheese, gem lettuce, red onion chutney,  
rustic potatoes (DF/VE)

## DESSERTS

### CHOCOLATE BROWNIE

served with clotted cream

### LEMON CHEESECAKE

strawberry short bread

### FRESH FRUIT SALAD

served with lemon sorbet (VE)

GF - GLUTEN FREE | DF - DAIRY FREE | VE - VEGAN | V - VEGETARIAN

Despite our best efforts, due to the nature of our kitchens we are unable to guarantee that our dishes are free from any allergen. Please inform your server of any allergies that you have. A discretionary optional service charge of 10% will be added to your bill. The management reserves the right to amend prices. Menu selection is subject to availability.