

MARKET MENU



2 Courses - £27.50

3 Courses - £35.00

STARTERS

Soup of the Day

Burrata & Heirloom Tomato Salad

Black olive tapenade, piquillo peppers & basil

Marrbury Smoked Salmon

Salmon rilette, orange, cucumber & rye bread

Beetroot Tartare

Horseradish crème fraîche, herb salad & sourdough croutons

Crisp Pork Belly

Apple purée, celeriac remoulade & Calvados jus

MAIN COURSE

Chicken schnitzel

Sauerkraut, smoked Arran creamed potato & Dijon sauce

Pork Loin

Glazed cheek, pomme purée, charred hispi & cider jus

Risotto of Autumn Squash

Sage, roasted pumpkin seeds & parmesan

Pan seared Sea bass

Fregola sarda, fennel and preserved lemon & sauce Vierge

Roast Cod Fillet

Crushed potato, leek, samphire, mussel & saffron velouté

DESSERT

Yuzu Baked Cheesecake

Sesame tuile, mango & passionfruit sorbet

Trio of Scottish Cheeses

Fruit chutney, walnuts & crackers

Apple Crumble Tart

Sauce anglaise & cinnamon ice cream

Lemon Posset

Poached blackberries, shortbread, lemon verbena & crème fraîche sorbet

Dark Chocolate Delice

Salted caramel, hazelnut & vanilla ice cream

SIDES

Seasonal Vegetables	£5	Truffle Parmesan Fries	£7
Sprouting Broccoli with Lemon Oil & Sea Salt	£7	Pomme Puree	£5
Green Beans with Roasted Almonds	£5	House Salad	£5
Thick Cut or Skinny Fries	£5		