

MARKET MENU

£85.00

**Our daily-changing market menu of simpler dishes
will be described at table.**

**The following example gives an indication
of the cooking style**

Amuse Bouche

DILL CURED SALMON
HORSERADISH CREAM
POTATO PANCAKE
CAVIAR

◆

ROAST MONKFISH
BRAISED GREEN LENTILS
CELERIAC
PRESERVED BLACKCURRANTS

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GRESSINGHAM DUCK
SPICED BRAISED RED CABBAGE
SAGE POLENTA
MUSHROOMS IN MADEIRA

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DARK CHOCOLATE MOUSSE
BITTER CHOCOLATE SAUCE
LEMON PARFAIT, LEMON GEL
PISTACHIO SPONGE

◆

Optional Extra Cheese Course - £12.50

A SELECTION OF FARMHOUSE CHEESES FROM THE BRITISH ISLES
SERVED WITH VICARAGE ORCHARD APPLES AND
OUR OWN SPECIALIST BREADS AND BISCUITS
(Colston Basset Stilton, Lincolnshire Imp
Golden Cross Goat, Tunworth, Wigmore Ewe's)

PLEASE INFORM US IN ADVANCE OF ANY ALLERGIES YOU MAY HAVE