

MARKET MENU

£75.00

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

Typical examples of our house style

WILD FILLET OF BRILL
PARSNIP & VANILLA PURÉE
SLOW ROASTED SCALLIONS

FILLET OF MONKFISH TAIL
SPICED AUBERGINE PARFAIT
SAFFRON & LEMON BEURRE BLANC



BREAST OF GRESSINGHAM DUCK
CRAB APPLE & THYME COMPOTE
POTATO AND THYME GRATIN

ROAST RACK OF DERBYSHIRE LAMB
SPICED LAMB KIDNEYS, MADEIRA SAUCE
MINT GREMOLATA



BITTER CHOCOLATE AND COFFEE GANACHE
BITTER ORANGE SORBET
CHOCOLATE SAUCE

GLAZED APPLE TART
MADAGASCAN VANILLA
CARAMEL SAUCE



Optional Extra Cheese Course - £12.00

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

PLEASE INFORM US IN ADVANCE OF ANY ALLERGIES YOU MAY HAVE