

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

ASPARAGUS & WILD GARLIC



ROAST FILLET OF PETERHEAD COD
SWEET POTATO AND NUTMEG
SAFFRON, VANILLA, OLIVE



FILLET OF DENBY DALE LAMB
LAVENDER AND THYME ROASTED
MINTED SWEETBREADS, ROSTI
HONEYED BABY TURNIPS



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



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, Dale End, Golden Cross Goat,
Tunworth, Wigmore Ewe's)

PLEASE INFORM US IN ADVANCE OF ANY ALLERGIES YOU MAY HAVE