



# Market

## MENU



**2 COURSES - 17 • 3 COURSES - 21**  
**MONDAY - THURSDAY 12-3 / 5-6:30 • FRIDAY 12-6:30**

### STARTERS

**SPICED PARSNIP &  
APPLE SOUP**

Sage, Rapeseed Dressing (v)

**CHICKEN LIVER PÂTÉ**

Farmhouse Chutney, Toasted Rye

**ROAST CAULIFLOWER**

Curried Raisins, Linseed Cracker (vg)(gf)

**GRILLED MACKEREL**

Beetroot and Horseradish

**TEMPURA SQUID**

Vietnamese Dipping Sauce

### MAINS

**DRY AGED BAVETTE STEAK**

Straw Potatoes, Watercress  
(£2 supplement)

**GRILLED MARKET CATCH**

Cauliflower, Brown Butter, Samphire, Capers,  
Pink Fir Potatoes

**PATTY PAN SQUASH**

Gnocchi, Ricotta, Sage Butter (v)

**AGED DEXTER BEEF CHEESEBURGER**

Oglesfield, Pickles, Onions,  
Shoestring Fries

**THREE CHEESE & HAM TOASTIE**

Yorkshire Ham

**FILLET STEAK SANDWICH**

Croxton Manor Cream Cheese,  
Watercress, Horseradish

### SWEETS

**ROAST BANANA ICE CREAM  
& HONEYCOMB**

**STICKY TOFFEE PUDDING**

Toffee Sauce & Vanilla Ice Cream

**DARK CHOCOLATE BROWNIE**

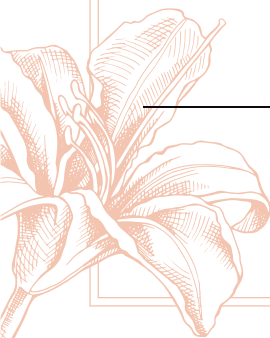
Hazelnut Ice Cream, Cocoa Dentelle (v)

**MANGO CHEESECAKE**

Mango Sorbet, White Chocolate

### SAVOURY

**SPARKENHOE RED LEICESTER, QUINCE, CHUTNEY & CRACKERS**



(v) = Vegetarian (vg) = Vegan (n) = Nuts (gf) = Gluten Free

Please note that all our food is prepared in a kitchen where nuts, cereals containing gluten, and other allergens are present and our menu descriptions do not include all ingredients. Please speak to your server if you have any allergies or intolerance of foods. Please note game dishes may include gunshot or residue. All meat weights are uncooked. Prices are in GBP and include VAT. A discretionary service charge of 10% is applied to all tables of 8 or more guests.