

## 75<sup>th</sup> anniversary special

Enjoy a complimentary glass of Champagne on us!

Choose two courses from the Market Menu below for only £37.50 per person. Space for more? Add a starter or a dessert for £7.50 per person!

In support of local charity JAYF, we are adding £1 to every restaurant bill. If you prefer to opt out, please inform a member of staff.

More info on JAYF can be found on



### ***Smoked chicken***

Gambas, avocado, chicory, crème fraîche, lime dressing (E, Cr, M, Su)

### ***Warm goat's cheese fondant***

Apple, walnut and chicory salad (E, M, Mu, N walnut, Su)

### ***Cullen skink***

Poached haddock, tender leeks, poached egg (E, F, M, Su)

### ***Hand dived local scallops***

Braised ham hock, garden calçots, mustard seed velouté (Cr, M, Mo, Mu, Su)

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### ***Slow cooked rib of beef***

Creamed potato, fondant shallot, woodland mushrooms, tarragon (M, Su)

### ***Warm Asian salad***

Pulled Creedy Carver duck confit, pomegranate, sesame, edamame, avocado, sweet pickled ginger (M, N walnut, Se, So, Su)

### ***Roast deep water cod***

Chorizo, haricot beans, baby onions, piquillo pepper, plum tomato velouté (F, G wheat, M, Mu, Su)

### ***Cèpe risotto***

Truffle, crisp potato skin, Parmesan, herb oil (M, Su)

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### ***Valrhona chocolate délice***

Chocolate crèmeux, almond, chocolate ice cream, raspberry gel (E, G wheat, M, N almond, So)

### ***Crème brûlée***

Blood orange sorbet (E, M)

### ***Rhubarb pavlova***

Rhubarb compote, pistachio, lemon, thyme and Jersey yoghurt sorbet (E, M, N pistachio, Su)

### ***Farmhouse cheeses* - £8.50 supplement / as an additional course £22.50**

Traditional accompaniments, quince, apple salad (E, G wheat, M, N pecan, walnut, Su)

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### ***Choice of freshly ground coffees, teas, infusions with petits fours***

(E, G wheat, M, N almond, Su)

£6.50

#### Allergens:

C – celery, Cr – crustacean, E – egg, F – fish, G – gluten, M – milk, Mo – molluscs, Mu – mustard, N – nuts, Se – sesame, So – soya, Su – sulphates