75th 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



Vegan and Vegetarian Menu

Asian salad - Ve

Sweet potato vermicelli, spiced cauliflower, avocado, black sesame, edamame bean, galangal (se, so)

Tabbouleh - Ve

Couscous, golden raisins, pomegranate, orange, mint, toasted pine nuts (G wheat, Mu, N pine nuts, walnut, So, Su)

Jerusalem artichoke

Pulled buffalo mozzarella, fennel, pink grapefruit, garden mint (M, N walnut, Su)

Vegetable curry - Ve

Aubergine, queen chickpea, baked squash, wilted greens, broccoli tempura, fragrant rice (G wheat, Se)

Salt baked celeriac - Ve

Celeriac and truffle velouté, apple, remoulade (ce, G barley, wheat, Mu, N almond, hazelnut, Su)

Cèpe risotto

Crisp potato skin, truffle, Parmesan, herb oil (M, Su)

All main courses are complete dishes however please feel free to add any of the following sides:

Jersey Royals with dairy free butter - Ve Steamed tender stem shoots, toasted almonds (N almond) - Ve Green garden salad (Mu, N walnut) - - Ve

All sides - £7.00

Garden apple crumble - Ve

Bay leaf custard, salted almond ice cream (G wheat, N almond)

Chocolate cheesecake - Ve

Valrhona 46% Amatika chocolate, orange sorbet (N almond, hazelnut, so)

Poached pear

Pomegranate, orange toasted sabayon, mandarin sorbet (ϵ, su)

Choice of freshly ground coffees, teas, infusions and petits fours

(M, G wheat, N almond) - Ve £6.50

Ve – Vegan, all other dishes are vegetarian

Allergens

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

If you would like to reward our team with a gratuity, please feel free to do so.

All gratuities are shared amongst all staff members.