

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



Oak smoked salmon

Prawns, sweet pickled cucumber, dill, avocado (C, Cr, E, F, M, Mu, N walnut, Su)

Warm goat's cheese fondant

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

Ham hock

Slow cooked pork, guinea fowl and ham hock, picked vegetables, apple, capers, golden raisins (C, E, M, Mu, N walnut, Su)

Hand dived local scallops

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

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)

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)

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