

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)

Local asparagus

Crispy free range egg, Hollandaise sauce (E, G wheat, M)

Warm Asian salad

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

Hand dived local scallops

Prawn dumpling, wakame, sea shoots, pak choy, coconut and lobster broth (Cr, G wheat, M, Mo, Mu, Se, Su)

Griddled harissa spiced lamb

Local aubergine, chick peas, calçot, piquillo pepper, yoghurt, garden mint (M, Su)

Roast maize fed chicken

Garden vegetable salad, toasted pine nuts, basil, potato crisp, roast chicken sauce (M, N pine nuts, Se)

Line caught local sea bass

Prawn mousse, lime leaf, local greens, shellfish sauce, Jersey Royals (Cr, F, M, Mo, Su)

Cèpe risotto

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

Valrhona chocolate délice

Chocolate crèmeux, almond, chocolate ice cream, raspberry gel (E, M, N almond, Su)

Crème brûlée

Rhubarb sorbet (E, M)

Sun ripened strawberries

Meringue, Yuzu granité, vanilla Chantilly (E, M, 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