

## **MARKET MENU**

**£70.00**

**Our daily-changing market menu of simpler dishes  
will be described at table**

Typical examples of our house style

WHITBY COD  
PARSNIP & VANILLA PURÉE  
SLOW ROASTED SCALLIONS

FILLET OF MONKFISH TAIL  
SPICED AUBERGINE PARFAIT & GREMOLATA  
SAFFRON & LEMON BEURRE BLANC



BREAST OF GRESSINGHAM DUCK  
CRAB APPLE & THYME COMPOTE

LOIN OF LOCALLY REARED PORK  
MARJORAM GRATIN  
PORT ROASTED ORCHARD PLUMS



BITTER CHOCOLATE AND COFFEE GANACHE  
BITTER ORANGE SORBET  
CHOCOLATE SAUCE

GLAZED APPLE TART  
MADAGASCAN VANILLA  
CARAMEL SAUCE



Optional Extra Cheese Course - £12.00

A SELECTION OF FARMHOUSE CHEESES FROM THE BRITISH ISLES  
SERVED WITH VICARAGE ORCHARD APPLES AND  
OUR OWN SPECIALIST BREADS AND BISCUITS  
( Colston Basset Stilton, Charles Martell's Hereford Hop  
Golden Cross Ash Goat, Tunworth, Wigmore Ewe's )

*PLEASE INFORM US IN ADVANCE OF ANY ALLERGIES YOU MAY HAVE*