



Market Menu

Chestnut mushroom parfait, crispy bantam egg, parmesan and black pepper tuille
d,g,e

Ham hock, spicy apple puree and pickled vegetables **d,**

Charred mackerel, lime yogurt, cucumber, sweet potato pakora **d,f,**

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Lemon gnocchi, grilled radicchio, toasted hazelnuts (v) **d,e,g,n**

“Grigliato” of South Downs lamb, sage and onion soft polenta, monks beard,  
watercress sauce **d**

Local pollock, chorizo and white bean stew, saffron aioli **d,f,e,mu**

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Apple and rhubarb macaroon, cinnamon chantilly, honey and oat crumble **d,e,g,n**

Dark chocolate pave, candied pistachio and caramelized banana **d,e,n,g**

Wookey hole cheddar with chutney and biscuits **n,d,g**
(a cave aged cheddar made in Somerset)

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**2 courses £18.95**

**3 courses £24.95**

*Allergen information key: C = Celery, Cr = Crustaceans, D = Dairy, E = Eggs, F = Fish, G = Gluten,  
L = Lupin, Mo = Molluscs, Mu = Mustard, N = Nuts, PN = Peanuts, S = Soya, SS = Sesame seeds,  
SD = Sulphur Dioxide*

*NB: Our foods are prepared in a kitchen where nuts are present.*

*Whilst every endeavour is made to detail allergens, if you have any serious dietary requirements,  
please speak to our waitstaff before ordering.*