

Market Bistro

Seasonal British Food.

aperitif

blackshuck blush gin 8
served with cranberry and fevertree tonic water

seedlip garden 8
Non alcoholic distilled spirit, served with elderflower and cucumber norfolk cordial & fevertree tonic water

complimentary bread selection upon arrival

starters

smoked salmon, cabbage veloute, horseradish cream, pickled apple 9

mushroom broth, sourdough, pickled mushroom, cottage cheese, walnut 7.5

scallop, raw scallop, artichoke, chive buttermilk, dashi jelly, pickled onion 10

celeriac royale, beef stock, pickles, sourdough, shaved beef 9

sheperds pie, confit shoulder, toffee sauce, pickles, truffle potato mousse, poacher 9

mains

venison, loin, kohlrabi, sprout, shoulder, onion 20

pork, belly, beetroot, braised chicory, apple, kale 18

line caught cod, dashi broth, celeriac spaghetti, mussels, cabbage, mushroom 17

halibut, smoked cauliflower, roasted cauliflower, beetroot sauerkraut 22

carrot cake, miso roasted carrot, curry yoghurt, kale 14

please make a member of staff aware of any allergies or dietary requirements and we will do our best to accommodate

we cannot guarantee trace element of any allergen

please be aware a discretionary 10% service charge will be added to tables of 8 or more

