

Market Bistro

Seasonal British Food.

set lunch menu

20 for 2 courses / 25 for 3 courses

starters

mushroom broth

Sourdough, pickled mushroom, cottage cheese, walnut

shepherds pie

confit shoulder, toffee sauce, pickles, truffle potato mousse,
poacher

mains

pork

belly, beetroot, braised chicory, apple, kale

carrot cake

miso roasted carrot, curry yoghurt, kale

dessert

lemon posset

blackberry sorbet, yuzu, white chocolate

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

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

