

Market Bistro

Seasonal British Food.

set lunch menu

20 for 2 courses / 26 for 3 courses

starter

squid noodles,
dashi broth, pickled vegetables, tempura mussels

mains

norfolk pheasant breast,
confit parsnip, sprouts, red cabbage, walnut

or

beetroot,
cauliflower mousse, smoked beetroot, beetroot
hummus, pickles

dessert

lemon
set curd, lavender, blackberry

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

