

OCTOBER MARKET MENU

MON - THURS 12-9PM

FRIDAY 12-5PM

2 COURSES FOR £19

ADD AN ADDITIONAL COURSE FOR £5

STARTERS

Trout Rillettes

Confit sea trout with horseradish & pickled fennel

Heritage Beetroot (ve)

Vegan cream cheese, candied walnuts & red vein sorrel

Fish Soup

Mussels, clams, cod, new potatoes & sea herbs in a shellfish bisque

All served with bread & seaweed butter

MAIN COURSES

Cod & Chips

*Fried in a homemade North down Brewery beer batter
served with hand cut chips, crushed garden peas, tartar sauce & lemon
(Grilled or battered)*

Cottage Pie

Glazed with smoked Ashmore Cheddar rarebit

Wild Woodland Mushrooms

Pearl barley risotto, cep puree, crown prince squash & sweetcorn

DESSERTS

Chocolate. Almond & Cherry

Sticky Toffee pudding with Hinxden Guernsey cream

3 Cheese Board (£5 supplement)