

NOVEMBER MARKET MENU

MON - THURS 12-9PM

FRIDAY 12-5PM

2 COURSES FOR £19

ADD AN ADDITIONAL COURSE FOR £5

STARTERS

Leek and Provenance potato soup

Monkfish scampi with warm Tartar sauce

Crispy pork cheek croquettes with piccalilli mayo & pea shoots

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)*

West Sussex beef sausages, horseradish smoked mashed potatoes & onion gravy

Spicy nduja tuna pappardelle with Twineham Grange parmesan
(Our seafood take of a Spaghetti Bolognese)

Wild woodland mushroom & butternut squash pappardelle *(vegetarian)*

DESSERTS

Vanilla bean creme brulé
Fig jam & blackberries

White chocolate tiramisu
White chocolate bavarois & coffee cake, dusted in cocoa

3 Cheese English Cheeseboard (£5.00 supplement)
Tunworth, Godminster Cheddar & Kingcott Blue with Miller's crackers & jam