

# OCTOBER MARKET MENU

MON - THURS 12-9PM

FRIDAY 12-5PM

**2 COURSES FOR £19**

ADD AN ADDITIONAL COURSE FOR £5

House Prosecco

£8 | £22

House Wine £7.50 | £18

White | Red | Rose

## STARTERS

Trout Rilletes

*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*

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)