## MARKET MENU

## STARTERS

Soup of the day ( $V, V G O$ )

- toasted Covenanters sourdough

Grilled courgette and asparagus (V,VGO) - grilled courgette, pickled courgette ribbons, asparagus, whipped herb goats cheese, lemon gel,
radish, toasted almond flakes, frisée

## Butter poached trout

- crushed pea, mint and ricotta crostini, rocket


## Confit duck leg salad

-Asian slaw, gochujang dressing, croutons

## MAINS

## Pan fried hake fillet

- charred hispi cabbage, new potatoes, heritage carrots, herb crème fraîche dressing


## Rolled pork shoulder

- roast herb potatoes, seasonal greens, red onion marmalade, jus


## Roasted chicken breast

- spiced cous cous, grilled courgette, red pepper ketchup, jus

Wild garlic and broad bean risotto (V,VGO)

- parmesan shavings, preserved lemon


## DESSERTS

Chocolate crémeux (V)

- macerated strawberries, macaron,
candied hazelnuts
Orange and golden raisin bread and butter pudding (V)
- vanilla custard

Selection of Arran Farm Dairy ice cream (V)
Artisan cheese selection (V)

- crackers, homemade chutney
( $£ 3$ supplement)


## SIDE ORDERS

## Lunchtimes

Monday - Friday / Serving from midday £23.50 2 courses / $£ 30.503$ courses (inc tea or coffee)

Pre theatre / Early Dining
Monday - Saturday / Serving from 5pm £23.50 2 courses / $£ 30.503$ courses
(Last sitting is 6.30 pm )

Available for groups of 16 diners and over after 7:00pm

## DIETARY

(V) Vegetarian (VG) Vegan (VGO) Vegan option available ${ }^{+}$

If you are concerned about food allergies, please ask your server about this when choosing one of our menu items.
Please note, our restaurant is not a gluten free environment and all food may contain traces of gluten.
+Please inform us before ordering.

A discretionary service charge of $10 \%$ will be added to tables of 8 or more.

All prices are inclusive of VAT at current rate.
Our menus have been printed on recycled plastic to allow us to sanitise after each use.

