MARKET MENU

STARTERS

Soup of the day *(V, VGO)*
- toasted covenanters sourdough

Roast butternut squash *(V, VGO)*
- piperade, Scottish brie, sunflower seeds, lemon dressing

Pork and sage terrine
- apple cider chutney, toasted sourdough, parsnip crisps

Smoked salmon pâté
- pickled cucumber, pumpernickel, roasted cherry tomatoes, chia seeds

MAINS

Pan roasted sea bream
- crushed new potatoes with capers, sautéed leeks, dill velouté

Braised and rolled ox cheek
- braised red cabbage and apricots, buttered cauliflower, Dijon cream

Roast chicken breast
- Colcannon mash, honey glazed carrots, thyme jus

Orecchiette *(V, VGO)*
- roasted beetroot purée, spinach, walnuts, crumbed goats cheese

DESSERTS

Spiced pear panna cotta
- poached pear, ginger biscuit

Dark chocolate mousse *(V)*
- griottines cherries, sea salt, shortbread crumb

Selection of ice cream *(V)*

Artisan cheese selection *(V)*
- crackers, homemade chutney
(£3 supplement)

SIDE ORDERS

House salad | **Chef Potatoes**

Chips with aioli | **Market Vegetables**

£4.75 each

Lunchtimes

Monday – Friday / Serving from midday

£24.50 2 courses / £31.50 3 courses

(inc tea or coffee)

Pre theatre / Early Dining

Monday – Saturday / Serving from 5pm

£24.50 2 courses / £31.50 3 courses

(Last sitting is 6.30pm)

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.

DINE

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