

Book now



THE MARKET PLACE

Mother's Day

SUNDAY LUNCH

2 COURSE £15.95

3 COURSE £18.95



STARTERS

Roasted butternut squash soup with goat's cheese and granary croutons.

Gravadlax with horseradish and mustard quenelle, caper dressing.

Black pudding grain mustard and honey potato salad, red onion jam and pancetta

Toasted brioche with forest mushroom, feta and tarragon ragout.

Ham hock terrine with homemade piccalilli and garlic crostini.

MAINS

Roast sirloin of beef, Yorkshire pudding, roast potatoes, winter vegetables and horseradish cream.

Boned and rolled welsh lamb with roast potatoes, winter vegetables and mint sauce.

Pan fried fillet plaice, smoked haddock mousse, rosti potato, wilted greens, tomato and ginger buerre blanc.

Fresh tagliatelle with sun blushed tomato pesto, pine nuts, olives and parmesan.

Succulent pork belly, creamy mash potato, spiced Savoy cabbage and apple and rosemary chutney.

Confit Duck leg, puy lentils with pancetta and dauphinoise potato

Golden beer battered cod loin with house chips and chunky tartare sauce.

DESSERTS

Eton mess.

Chocolate and hazelnut brownie with banana ice cream.

The Market Place Crumble, crème Anglaise, vanilla ice cream.

Selection of cheeses served with celery chutney and water biscuits.

Selection of sorbets and ice cream with tuille biscuits.

PLEASE SEE SERVER FOR SIDE DISHES

BOOKINGS 01446 774 800

*Menu, subject to change due to availability of ingredients