

S

SNACKS

house focaccia, preserved lemon hummus | 9 v/vg
brisket fritters, dill pickles | 10
½ pint calamari, chicken fat mayo | 11
brie toastie, honey & walnuts | 6 v
green olives | 4 v/vg

STARTERS

skate wing, shrimp butter sauce | 15
lamb belly skewer, devilled kidney gravy | 14
burnt romano peppers, goat curd, olive oil | 9 v/vg
chicken schnitzel, house ketchups, yoghurt, pecorino | 11
duck liver parfait, garlic butter crisps | 12

MAINS

grilled ½ poussin, nduja & red pepper, chilli vinegar | 23
wild venison, stuffed onion, red cabbage jam | 29
chalkboard 'market fish', charcuterie sauce, sea vegetables | *mp*
bbq squash, white bean cassoulet, seeds | 18 v/vg

one side of your choice included with your main course

SIDES 5

proper chips *or* fries | bitter leaves & orange | crispy spuds *w/* aioli | greens & seeds
mash *w/* gravy | onion rings | spiced roots | marmite carrots & curd | focaccia & oils

CLASSICS

225g 'market steak' frites, green peppercorn, onion rings, leaves | *mp*
hand-pressed cheeseburger, mac sauce, crispy onions, gherkin salt fries | 20
ale battered haddock, proper chips, mushy peas, curry *or* tartare | 20

DESSERTS

gypsy tart, clotted cream | 10
sticky apple pudding, fig ice cream | 11
brown butter banana bread sundae | 10
Montgomery's Cheddar - quince jelly & seeded crackers | 12
Lakenham Creamery - ice creams & sorbets | 2.5 v/vg

Please inform our lovely team of any allergies or dietary requirements