

À La Carte Menu

BREAD

Market House Bread with Bungay Raw Butter

5.5

STARTER

Smoked Carrot Tartlet (Vegetarian)

Carrot Tartar, Honey-Preserved Yolk, Pickled Shallot, Tea &
Caper Dust
14

Norfolk Chicken Terrine (GF)

Chanterelles, Pea, Crispy Chicken Skin,
Tarragon Gel, Consommé
16

Pan-Fried Polenta Cakes

(Vegan) (GF) (Contains nuts)

Smoked Almond Ricotta, Marinated Grilled Artichoke,
Charred Leek, Apple Schezwan Gel,
Toasted Sunflower Seeds
24

Roasted Norfolk Lamb Rump (GF)

Torched Baby Courgette, Asparagus, Bergamot, Radish &
Mint Salad, Zhoug, Pea Purée
29

SIDES

Triple-Cooked Chips (Vegan) (GF)

Green Beans, Bacon & Garlic (GF)

Creamed Cabbage with Pancetta Gratin (GF)

Parmesan & Truffle Fries (Vegetarian) (GF)

Rocket & Parmesan Salad (Vegetarian) (GF)

Roasted Garlic Mashed Potato

(Vegetarian) (GF)

Each 6

OLIVES

Gordal Picante Green Olives

5.5

Sautéed Norfolk Asparagus

(Vegan Adaptable) (GF)

Lemon Yogurt, Grapefruit, Toasted Pine Nuts
15

Pinney’s Smoked Salmon Timbale (GF)

Whipped Dill Mousse, Citrus Gel,
Pickled Cucumber, Keta, Watercress
17.5
Pan-Fried Scallops 香煎苏格兰扇贝
Black Pudding Crumb, Sweetcorn, Confit Cherry Tomato
19.5

MAIN

Crispy Oyster Mushroom (Vegetarian) (GF)

Purple Potato Gnocchi, Parmesan & Sparkling Wine
Fondue, Algae Cracker
25

Pan-Fried Catch of the Day

Seafood & Pearl Barley Paella, King Prawn, Clams

Market Price

Seared Wood Pigeon (GF)

Braised Chicory, Burnt Onion Purée, Sorrel, Pan Jus
15

Trio of Fish Galantine (GF)

Smoked Haddock, Cod, Salmon, Braised Baby Leek,
Sweet Pickled Mustard Seeds, Citrus Butter
18

Suffolk Pork Chop (GF)

Tahini-Glazed Hispi Cabbage, Sumac Squash Baba Ganoush,
Falafel, Harissa Jus
28

Pan-Roasted Monkfish (GF)

Gammon Lardons, Caper & Sage Cider Butter Sauce, Saffron
Potato, Spring Greens, Chilli Pickled Grapes
30

28-Day Dry Aged Hereford Sirloin Steak (8 oz) (GF) 28 天干式熟成西冷牛排

Rosemary-Roasted Jersey Royal Potatoes, Grilled Sprouting Broccoli, Wild Garlic & Nettle Salsa Verde
36

DESSERTS

‘Banoffee’ Banana Cheesecake, Torched Meringue, Caramelised Banana & Caramel Mousse (Vegetarian) 12

Yorkshire Rhubarb Custard Tart, Poached Rhubarb, Blood Orange, Shortbread Crumb, Whipped Vanilla Mousse
12.5

Matcha White Chocolate Marquise, Pistachio Joconde, Whipped Honey Ganache_ (Vegetarian) (GF) (Contains nuts)

12.5

Charlotte Royale, Vanilla Sponge, Strawberry, Chantilly Cream, Chocolate Crumb (Vegan Adaptable)

12.5

A Selection of Saffron Ice Cream Company Ice Creams & Sorbets

(Vegetarian, Vegan Options Available)

1 Scoop 4

2 Scoops 7

3 Scoops 9.5

A Selection of Three British & Irish Artisan Farmhouse Cheeses

Market House Tomato Chutney, Peeled Celery, Grapes, Crackers (GF Adaptable)

18

Please advise our Front of House staff of any dietary or allergy requirements before ordering.

A discretionary 10% Service charge applies to your bill and is distributed between all staff.

Set Lunch Menu – Something Classic

STARTERS

Soup of the Day (Vegan) (GFA)

With Fresh-Baked House Bread

Fish Cake (GF)

With Samphire, Caper, and Dill Butter Sauce

Smoked Duck & Apricot Terrine (GF)

With Date Purée, Raisin, and Chicory

MAINS

Sweet Potato & Chickpea Coconut Curry (VGA) (GFA)

Cauliflower and Onion Bhaji, Garlic Naan Bread

Crispy Battered Haddock & Hand Cut Chips (GF)

脆皮炸黑线鳕鱼和手切薯条

Garden Peas, Tartare Sauce

Pan-Roasted Chicken Supreme Caesar Salad

Baby Gem, Crispy Bacon, Anchovies, Parmesan, and Croutons (GFA)

Braised Lamb Neck & Lentil Shepherd’s Pie

With Seasonal Vegetables (GF)

DESSERTS

2 Scoop Ice Cream/Sorbet (VGA) (GF)

Sticky Toffee Pudding

Ginger Ice Cream Toffee Sauce, Banana

Chef’s Panna Cotta

Mixed Berries, Biscuit Crumb

Two Courses £25

Three Courses £30

*The Set Lunch Menu is not available for parties larger than 8 or
for private dining events.

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