

**Market Menu**

*Treacle Bread & Cultured Butter*

*Beetroot Tart*

*Cheese Gougere*

*Cauliflower Veloute*

**Salt Baked Celeriac**

*Ricotta, smoked egg yolk & leek emulsion*

**Shallot Tarte Tatin**

*Gruth dhu cheese, syboes & linseed*

**Pressed Chicken Terrine**

*Piccalili, date ketchup & barley rye*

**Slow Cooked Ox Cheek**

*Cured pave, crispy barley & brassicas*

**Golden Yellow Beetroot**

*Celeriac, root vegetables & wheat butter sauce*

**Grilled Coley Fillet**

*Thai green curry, roasted squid & tenderstem brocolli*

**Apple Tart Fine**

*Clotted cream & caramel sauce*

**Sacred Grounds Coffee Souffle**

*Milk ice cream & vanilla custard*

**Selection of 3 Fine Cheeses**

*Fruit toast, honeycomb & apple chutney*

**Wine Flight A. £18 pp    Wine Flight B. £22 pp    Wine Flight C. £26 pp**

**£37.50 per person**