



Market MENU

£27.50 FOR 3 COURSES | £22.50 FOR 2 COURSES
SERVICE INCLUDED | AVAILABLE TUESDAY TO THURSDAY

First Courses

Jersey Rock oysters (x6), served on ice
with shallot vinegar NGCI DF

Grilled king oyster mushroom, pea purée,
pumpkin seed dressing VV NGCI DF

Pulled rabbit tagliatelle, smoked bacon, asparagus,
mustard, fried parsley, cream

Main Courses

Mussels, Jersey cider marinière NGCI

Pot roast chicken, creamy mash, grilled baby leeks,
sage and onion gravy NGCI

Dal makani, lentil, tomato and coconut curry, roast
butternut squash, coconut yoghurt,
pumpkin seeds VV NGCI DF

Puddings

Piña colada rice pudding, mango, passion fruit and coconut,
mango and basil sorbet VV NGCI DF

Hot chocolate fondant, crème fraîche ice cream V NGCI

Homemade ice cream or sorbet,
cherry and white chocolate biscotti V

Choose two scoops from vanilla, chocolate, crème fraîche, caramel,
blackberry or banana ice cream V (NGCI without biscotti)
or raspberry, pineapple or coconut sorbet V (VV NGCI DF without biscotti)

We welcome guests with allergies. Please see our allergen menu for
allergen information, and let your server know.