

# MARKET MENU

*Great value brasserie dining*

**£27.50 FOR 3 COURSES | £22.50 FOR 2 COURSES**  
**SERVICE INCLUDED**

## STARTERS

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**Asian beef salad**, grilled beef, rice noodles, bok choy, red chilli, lime, coriander, mango relish **NGCI DF**

**Roast spiced cauliflower & fregola**, date dressing, Spanish olives, roast butternut squash, apple **VV DF**

**Crispy squid**, coriander, radish and mizuna salad **NGCI DF**

## MAINS

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**Flat iron steak**, watercress salad, onion rings **NGCI DF**

**Goan coconut king prawn curry**, rice, coriander, poppadoms **NGCI DF**

**Pumpkin and aubergine tikka masala**, green coconut yoghurt, crispy fried chick peas, rice **VV NGCI DF**

## PUDDINGS

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**Île flottante**, poached meringue, passion fruit caramel, pumpkin seed praline **V NGCI**

**Pineapple carpaccio**, passion fruit, mango sorbet **VV NGCI DF**

**Ice cream or sorbet**, cherry and white chocolate biscotti **V**

Choose two scoops from vanilla, chocolate, strawberry or salted caramel ice cream **V (NGCI without biscotti)**

or lemon, passion fruit & mango, or raspberry 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.**