

Market Menu

Available Monday to Saturday lunch,
Monday to Thursday Dinner and Friday until 7 pm

Starters

*Poached smoked haddock and egg,
hollandaise sauce*

Lime and coconut soup with coriander

Chicken liver and foie gras parfait with red onions relish and toast

6 Dorset snails in garlic butter with spring onions

Main courses

*Potato and parmesan gnocchi with tomato sauce
and roquette pesto (v)*

*Slow cooked Britwell farm shop shoulder of lamb white beans
cassoulet and smoked pancetta*

Moules Marinières with triple cooked chips

*Fillet of sea bream with lemon and caper butter,
herb risotto*

Desserts

Pear poached in red wine and red wine soup, vanilla chantilly

Chocolate brownie with blackcurrant ice cream

Frozen raspberry delice and strawberry coulis

Selection of French & British cheeses served with biscuits +£3.00

MAIN COURSE £9.95

LUNCH: TWO COURSES £13.95 THREE COURSES £15.95

DINNER: TWO COURSES £14.95 THREE COURSES £17.95

*Jazz evening 9th of February with Jayne O'Mahony
from Les Miserables*