



MARKET MENU

Two Courses £38 or Three Course £45

STARTERS

BEETROOT SALAD *(VG) (GF)*

Pickled shallots and caramelised walnuts

TWICE BAKED SPINACH & BLACK COW CHEDDAR SOUFFLÉ *(V)*

GRILLED OCTOPUS *(GF)*

sauce vierge and white balsamic grapes

MAINS

DAILY MARKET FISH

GRILLED SPATCHCOCK BABY CHICKEN *(GF)*

preserved lemon, honey and rosemary

WILD RICE 'NASI GORENG' *(VG, GF, N)*

avocado, sriracha hot sauce

BLACK LABEL ARGENTINE SIRLOIN STEAK 280G *(V)*

peppercorn sauce and Koffman fries

DESSERT

TREACLE TART

crème fraiche

FRESH MANGO & LIME SORBET *(GF)*

CHEESE PLATE

selection of 3 cheeses, Royal Albert Docks honey, caramelised walnut toast *(N)*
£5 supplement

(V) vegetarian · *(VG)* vegan · *(GF)* gluten-free · *(N)* nuts

Please always inform your server of any allergies or intolerances before placing your order.

Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.

A discretionary service charge of 12.5% will be added to your bill.