



Market Dinner Menu

2 Courses £26.00 per person

3 Courses £28.50 per person

Served between 7.00 pm and 8.30 pm

Head Chef Justin Pilkington is assisted by
Tim and Matt Reeve

Pressing of confit Gressingham duck,
Red wine poached pears, mixed herb salad
or
Leek and potato velouté

Seared Welsh Black beef rump steak, creamed potato,
glazed Chantenay carrots, green peppercorn sauce
or
Baked aubergine filled with cous cous, dates and pine nuts,
spiced tomato sauce

Dark chocolate terrine,
mixed red berry compote

Filter, cappuccino or espresso coffee served
with home made petit fours - £4.25 per person

If you have any food allergies, intolerances or special dietary requirements, please let us know before placing your order.

Some desserts may be unsuitable for vegetarians. Please ask.

Guests are kindly reminded that the hotel, restaurant and terrace are non-smoking.

Please refrain from using your mobile phone in the restaurant.
Thank you.