

COCKTAILS STEAKS



MARKET MENU

2 COURSES £16 | 3 COURSES £20

AVAILABLE MONDAY - WEDNESDAY 4PM - 9PM | THURSDAY 12PM - 9PM | FRIDAY 12-5PM

STARTERS

SOUP DU JOUR {V}
CRUSTY BREAD AND PARSLEY & SEA SALT BUTTER

WILD MUSHROOMS {VC}
GARLIC, HERBS, ON SOURDOUGH BREAD

BAKED GOAT'S CHEESE & PANCETTA HAM PARCEL {GF}
RASPBERRY & POMEGRANATE DRESSING
WITH A MICRO SALAD

MAIN COURSE

230G JOSPER GRILLED D-RUMP STEAK {6 SUPPLEMENT}
CHOICE OF POTATOES & A SAUCE

CHICKEN MILANESE
PANKO & HERB BREADED CHICKEN WITH ROCKET,
CHERRY TOMATO & PARMESAN CHEESE SALAD

PAN FRIED SEA BASS
LEMON & HERB POTATOES, GREEN VEG
& CHIVE CREAM SAUCE

PEA, ASPARAGUS & MINT RISOTTO {V}
PARMESAN CRISP | ADD CHICKEN 3

THE BUTCHER'S BURGER
70Z HANDMADE BURGER PATTY MONTEREY JACK
CHEESE, BURGER SAUCE, TOMATO & FRIES

BRAISED BEEF FEATHERBLADE
HERB MASHED, BLACK PUDDING CROQUETTE,
PICKLED PEARL ONIONS & RED WINE JUS

SIDES

MASHED POTATO 3.5
HAND CUT CHIPS 4
SKINNY FRIES 3.5
BEER BATTERED ONION RINGS 4.5
TRUFFLE MAC & CHEESE 4.5
HONEY GLAZED CARROTS 4
SAUTEED GARLIC MUSHROOMS 4
SPINACH & GARLIC 4
SEASONAL VEGETABLES 4
TRUFFLE & PARMESAN FRIES 4.5
GARLIC PRAWNS 6

SAUCES

PEPPER SAUCE 2.5 | RED WINE JUS 2.5
DIANE SAUCE 2.5 | WHISKY SAUCE 2.5
GARLIC BUTTER 2.5

SWEETS

STICKY TOFFEE PUDDING
VANILLA ICE CREAM, HONEYCOMB
& SALTED CARAMEL SAUCE

PORRELLI'S ICE CREAM
THREE SCOOPS OF YOUR CHOOSING - PLEASE ASK
YOUR SERVER FOR TODAY'S FLAVOURS

WHITE CHOCOLATE & RASPBERRY CHEESECAKE
RASPBERRY SORBET, CHOCOLATE SOIL

{V} VEGETARIAN | {VE} VEGAN | {GF} GLUTEN FREE | {N} NUTS

PLEASE MAKE YOUR SERVER AWARE OF ANY DIETARY REQUIREMENTS OR ALLERGIES. OUR SOURDOUGH BREAD IS MADE IN AN ENVIRONMENT WHERE THERE MAY BE TRACES OF NUTS.