

## Market Menu

Tuesday – Saturday 12 – 2pm  
(Open on Sundays from 14<sup>th</sup> February)

Two courses £9.50 Three courses £11.50



### Starters

Terrine of mixed mushrooms and almonds with tarragon and a red pepper jam (gf)

Carrot and coriander soup (v, gf)

Warm Burgundy Red Potato salad with cauliflower gratin and fresh chicory

£1.00 - Mixed vegetable crisps (v, gf) Bread and butter for two (v opt)



### Main Courses

Lapsang Souchong barley risotto with garden peas and butternut squash

Savoy cabbage parcels with spicy chickpea farci, smoked tomato coulis and fried shallots (v, gf)

Goat's cheese, roasted squash and spinach tart served with mixed leaves

### Side dishes

£1.00 - Mixed leaves, Lucques oil dressing (v, gf)

£2.00 - Steamed vegetables (v, gf) Boiled potatoes (v, gf)

£2.50- Thick cut chips (v, gf) Onion rings (v, gf)



### Desserts

Chocolate raisin cake with poached pear and a Calvados and raisin ice cream

Lime and pink peppercorn meringues with chocolate dipping sauce (gf)

Simon's selected cheeses with seasonal fruit and oatcakes (gf)  
(£3 supplement)

All of our dishes are vegetarian: "v" denotes vegan and "gf" denotes gluten free.  
Please inform us of any allergy from which you may suffer. Service is not included.





### Wines by the glass

Please see the full selection on our wine list

### Beer and Cider

Fraoch (Gaelic for "Heather") 500ml - £4.75

Grozet (Gooseberry and Citrus) - £4.75

Kelpie (Chocolate Ale) 500ml - £4.75

Cider Brut 125ml - £3.60

### Soft drinks

From £1.75

Orange / Apple / Cranberry / Tomato Juice

Coca-cola / Diet Coke / Lemonade / Ginger beer / Ginger ale / Bitter lemon

### Tea and Coffee

from £2.00

A full selection of coffees and liqueur coffees are available  
Morning tea / Earl Grey / Camomile / Peppermint / Fruit teas  
Soya milk available.

