

# MARKET



# MENU

## To Start

Soup Of the Day (V/VE)

Tiger Bread & Butter

Chicken Liver Pate (GF)

Mixed salad | red onion chutney | arran oat cakes

Haggs Bons Bons

Neep purée | Ayrshire bacon jus

“Greek Salad” (V/VE//SY)

Vegan Feta | heritage tomatoes | olives onion seed |  
crispy white balsamic

## Main Courses

Fish of the Day 🐟

Ask your server for today's catch

Lemon crushed potatoes | green beans | spinach | red pesto dressing

Daube de Beef (S)

Black pudding | spring onion mash | ale jus | crispy kale topping  
Mediterranean Veg Terrine | Herb Cous Cous, Chilli Relish

Mediterranean Vegetable Tagine (VE)

Herb Cous Cous | Chilli Relish

Bovine Burger

Monterey Jack Cheese | Bacon | Bovine Buffalo Sauce

Breast of Chicken with Chorizo (M/S)

Red chilli | tender stem broccoli | potato gratin | garlic & tomato cream sauce

## Desserts

Chocolate Brownie (V/G/S)

Raspberry Sorbet | Fresh Berries

Sticky Toffee Pudding (V/S/GF)

Toffee Sauce | Honeycomb Ice Cream

Forest Berry Crumble (V/S)

Vanilla | Chocolate | Strawberry | Mixed Berry Compote | Chantilly cream

Cheesecake of the Day (V)

Ask your server for details

**£25 for 2 courses or £29.95 for 3 courses**

(V) Vegetarian (VE) Vegan (S) Sulphates (SY) Soya (LF) Lactose Free (GF) Gluten Free

A 10% service charge will be included, at your discretion.

All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and any special dietary requirements who may wish to know about the ingredients used, please ask for a member of the Management Team.

Our food is prepared with fresh ingredients and takes time to cook. We allow our steaks time to rest to improve flavour and tenderness.  
If you are in a hurry, please let us know.



Preserving our oceans for future generations. Seafood with this mark comes from Marine Stewardship Council certified sustainable fisheries.  
MSC-C-54946. www.msc.org.