

H.M Market Menu

2 Courses for £17.00 ~ 3 Courses for £21.00

Starters

BBQ Braised Meatballs

BBQ sauce, melting mozzarella

Black Pudding

Peppercorn sauce, mashed potato, crispy bacon

Chicken Liver Pate

Crisp breads

Chef's choice of soup

Oven dried croutons

Salmon, Haddock and Parsley Fishcake

Tartare sauce

Twice Baked Three Cheese Soufflé (V)

Thyme infused cream

H.M Duo of Melon (V)

Fruit sorbet & Berry coulis

Main Courses

Homemade Pie of the Day

Individually baked

Honey Roasted Gammon (Complete Dish)

Fried eggs, chips

Char-grilled Sirloin Steak

6oz, cooked medium, spicy peppercorn sauce

Grilled Seabass Fillet

Rich lobster and brandy sauce

Braised Neck Fillet Lamb (£1.50 supplement)

Rich lamb sauce

Pheasant Celestine

Strips of pheasant, peppers, onions, rich garlic and herb gravy

Cont.....

Panko Breaded Haddock Goujons (complete dish)

Deep-fried, mushy peas, hand-cut chips

Wild Mushroom, Spinach and Pine Nut Tart (V)

Sun blushed tomatoes, crumble topping

Sliced Brisket of Slow Cooked Beef

Confit shallots, crispy bacon, pan gravy

Chicken Bourguignon

Strips of chicken breast, lardons of bacon, red wine, mushrooms, shallots

**Choose one free item from the Side Orders section
to go with your Main Course except for complete dishes,
any extra sides are chargeable**

Side Orders all *£3.00 each*

Seasonal Vegetables

Homemade Chips

Mashed Potato

Skinny Fries

New Potatoes

Cous Cous

Desserts

Apple Crumble Tart

Hot Custard - Baked individually to order - please allow 10 mins cooking time

Chocolate and Hazelnut Cheesecake

Sticky Toffee Pudding

Butterscotch ice cream, toffee sauce

Ice cream sundae

Meringue, vanilla ice cream, Chantilly cream, crumble,
mixed berries and marshmallows

Steamed Sponge

Custard

**Tuesday to Friday 12noon to 2.00pm & 5.30pm to 9.30pm
and Early Bird on Saturday 5.00pm to 6.00pm**