

# A La Carte Menu

## Entrees

- Greenland Prawns w Rick Stein Sauce £5.75  
New Zealand Greenlip Mussels w a Herb Brioche Crust £5.85  
Duck & Fig Terrine w Pistachio & Parma Ham £6.25  
Smoked Haddock & Spring Onion Fish Cakes w roasted shallot coulis £6.50  
Stilton, Walnut & Chicory Salad (v) £5.50

## Mains

- “The Market Mixed Grill” £15.50  
Line Caught Sea Bass w pea bonne femme £12.75  
Baked Chicken fillet w cèpe sauce & creamed cabbage mash £8.75  
Scottish Sirloin Steak w fresh green peppercorn sauce £14.25  
Served w skin on fries, grilled tomato & mixed leaves  
Cumberland Sausage & Mash w red onion marmalade £7.75  
Beer Battered Cod & Chips w caramelised lemon £8.50  
Steak, Harveys Ale & Mushroom Pie £8.95  
served w vegetable medley & mash  
Spinach & Ricotta Tortelloni (v) £6.25  
Rosemary Roasted Baby Lamb Rack w bubble & squeak £13.50  
Butternut Squash, Pinenuts & Parmesan Risotto (V) £7.75  
The Porter Quarter Pounder w Montgomerys cheddar £8.50  
Neals Yard Cheese Plate w quince jelly (v) £8.95

## Just for Lazy Sundays

- Scottish Roast Striploin, carved w Yorkshire pudding,  
Roast potatoes, new potatoes & vegetable medley £11.75  
Parsnip, Sweet Potato & Chestnut Roast w vegetable medley £8.75

Ingredients are sourced primarily from Borough Market,  
taking advantage of seasonal produce change