

MARKET MENU

Something to start

Including freshly baked bread + Welsh butter

Gin botanicals cured salmon

Curried lentils, pickled cauliflower, yoghurt, coriander

Confit chicken thigh

Griddled watermelon, nut + seed couscous, preserved lemon puree

Broccoli, watercress + wild garlic soup

Toasted hazelnuts, crème fraiche

Main dishes

Braised pork belly

Celeriac puree, rhubarb + stem ginger compote, cider gel

Coast's fish cakes

Triple cooked chips, minted crushed peas, tartar sauce

Crispy parmesan polenta (v)

Warm Jerusalem artichoke salad, truffle dressing

To finish

Dark chocolate tart

Salted caramel ice cream, lime syrup

Cinnamon panna cotta

Apple compote, blackberry granite, brown butter crumb

Warm Eccles cake

Boksborg blue, poached pears (savoury dish)

2 Courses £21

3 Courses £27

Not available on Saturday

Food allergies + intolerances. Before ordering, please speak to our staff about your requirements. We will be happy to help + advise you.