

MARKET MENU

2 COURSES £13.95 | 3 COURSES £16.95

MON – WEDNESDAY FROM 5PM, THURSDAY ALL DAY, FRIDAY 12–6PM



COCKTAILS  STEAKS

STARTERS

CHEF'S SOUP OF THE DAY {V}

Crusty bread with parsley and sea salt butter

WILD MUSHROOM & GARLIC BRUSCHETTA {V}

Toasted brioche, balsamic glaze

JOSPER GRILLED JERK CHICKEN

Mango and mint salsa, coconut rice

MAIN COURSE

230G JOSPER GRILLED D-RUMP STEAK£6 SUPPLEMENT

Choice of potatoes and a sauce

SPRING PEA & ASPARAGUS RISOTTO {V}

Parmesan

THE BUTCHER'S HANDMADE BURGER

Cheese and bacon, skinny fries, coleslaw

STEAK CIABATTA

Wholegrain mustard mayonnaise, lettuce, beef tomato, skinny fries

FALAFEL & HALLOUMI BURGER {V}

Handmade falafel, grilled halloumi, tomato and chilli sauce, lettuce, beef tomato, skinny fries

SWEETS

STICKY TOFFEE PUDDING

Salted caramel sauce, vanilla ice cream, honeycomb

PORRELLI'S ICE CREAM

Please ask your server what flavours are available

DECONSTRUCTED CHEESECAKE

Banana, toffee, sugar

SIDES

MASHED POTATO	3.5
HAND CUT CHIPS	4
SKINNY FRIES	3.5
BEER BATTERED ONION RINGS ..	3.5
TRUFFLE MAC & CHEESE	4.5
HONEY GLAZED CARROTS	4
SAUTEED GARLIC MUSHROOMS	4

SPINACH & GARLIC	3.5
CORN ON THE COB	3.5
SEASONAL VEGETABLES	3.5
HOUSE COLESLAW	3.5
TRUFFLE & PARMESAN FRIES ...	3.5
CORN ON THE COB	3.5
SHELL ON PRAWNS	6.5
SCOTTISH SCALLOPS	8

SAUCES

PEPPER SAUCE	2.5
RED WINE JUS	2.5
DIANE	2.5
COPPER DOG WHISKY	2.5
GARLIC BUTTER	2.5
CHIPOTLE CHILLI BUTTER	2.5