

THE MARKET PORTER

PUB & DINING ROOM

SUNDAY

Starters

Broccoli, blue cheese soup, cheese croutons (v)	8
Hot smoked salmon scotch egg, curried mayonnaise	10
Baked mozzarella, prosciutto, basil tomato sauce	9
Artichoke, green beans, herb and olive salad (v)	8.75
Salt and pepper squid, smoked chilli jelly	8.50
Wild Mushroom, garlic butter on sourdough	8.50

Mains

Our roasts are served with seasonal greens, roasted potatoes, parsnips, carrots, gravy & a Yorkshire pudding

Roast corn-fed chicken with thyme and lemon	18
Roast Hereford beef rump	19
Roast Lamb	19.5
Roast Trio <i>Beef, Chicken and Lamb</i>	20
Beetroot & squash Wellington, vegetable gravy (vg)	15.50
The Market Porter burger, bacon, cheese, lettuce, tomato, relish, pickle, skin on chips	15.50
Beer battered fish & chips, skin on chips, mushy peas, pickled onion, tartare sauce	16

v - vegetarian | vg - vegan | gf - gluten free

Ingredients are sourced primarily from local British suppliers, taking advantage of seasonal change. Allergen information available upon request. A discretionary 12.5% service charge will be added to your bill.



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