



**M A R K E T  
K I T C H E N**

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**EVENING**



Your safety and well being is vitally important to us. With this in mind, all our menus are treated with an anti-bacterial coating, eliminating 99% of bacteria. Please remember to wash your hands thoroughly for at least 20 seconds after your meal.

**WARNERLEISUREHOTELS**

# MARKET KITCHEN

## MARKET KITCHEN

*welcome to a world of taste*

Global influences and carefully selected ingredients are brought together to create classic dishes with a modern twist served by our passionate chefs.

Step up, take a seat and explore the menu.

## ROAST

*from oven to table*

The classic roast has never looked or tasted so good and it now has its own section on our menu.

Just make your choice from the daily changing Roast dishes - then sit back while we go to work. Every Roast main course comes with a selection of freshly prepared vegetables.

THREE COURSES  
£25 PER PERSON



## ROAST

*from oven to table*

### STARTERS

**Mushroom & cheese stuffed  
Yorkshire Pudding** ✓  
red wine gravy

**Italian style meatballs,**  
arrabbiata sauce, cornbread, lovage pesto

### MAINS

**Beef topside with fresh thyme**  
*carefully sourced individual roasting joint*  
Yorkshire pudding,  
horseradish sauce,  
red wine gravy

**Fillet of hake**  
caponata, toasted pine nuts,  
fresh lemon

**Beetroot &  
red onion Wellington** ✓  
red wine gravy

### SIDES

All above mains are served with  
roasted and steamed vegetables and  
bottomless roast potatoes

## S T A R T E R S

**Chef's seasonal soup** ✓  
warm cheesy poppy seed sourdough

**Garlic fried mushrooms**  
toasted brioche, guacamole, lovage pesto

**Crispy tempura vegetables** ✎  
fresh lime, pea and mint hummus

**Chicken liver parfait**  
toasted crostini, bacon jam, sage and  
grated Italian cheese

**Scottish smoked salmon**  
pickled cucumber, red onion, radish,  
whipped goat's cheese, grilled toast

**Buffalo cauliflower** ✎  
spring onion, celery, roasted garlic mayonnaise, chives

**Prawn & asparagus salad**  
boiled egg, potato, bacon mayonnaise,  
parsley dressing

**Pressed terrine made with  
British chicken & ham**  
pickled gherkin, celeriac remoulade,  
English mustard and green pea dressing

## D E L I B O A R D

*for one or to share*

**Cured meats, goat's cheese, asparagus and red  
pepper tart, golden beetroot piccalilli, pea and  
mint hummus, feta, olive, cucumber, cherry  
tomato and onion salad**

*served with a selection of breads and butter*

## M A I N S

**Slow cooked beef shin & brisket**  
bone marrow melt, portobello mushroom and  
onion confit crumble, roast tomatoes, triple cooked chips,  
red wine sauce

**Rustic pork sausage & fennel ragu**  
orecchiette pasta, chilli, lemon and kale pangritata,  
roquette, pea shoot and red onion salad

**Beer & mustard braised chicken breast**  
peas, asparagus, potato, carrots,  
crispy crackling

**The Cheeseburger**  
4oz beef burger, cheese, sliced gherkin, bacon jam,  
toasted glazed bun, crunchy slaw, skin on cheesy chips

**The Vegan Burger** ✎  
guacamole, melted vegan slices, tomato, lettuce,  
red onion, toasted glazed bun, served with skin on chips

**Pan seared salmon**  
sweet and sour aubergine, roasted cherry tomatoes,  
potato cake, tomato and black olive sauce

**Deep fried cod & chips**  
beer batter, minted mushy peas,  
tartare sauce, curry sauce

**Creamy garlic polenta** ✎  
bean ragout, spring greens, gremolata, charred onion

**Katsu breaded crispy chicken**  
boiled rice, curry sauce, crunchy salad, fresh lime


**Spinach, sweet potato & chickpea tikka** ✓  
peshwari rice, onion and mint, naan bread

# NON-GLUTEN CONTAINING INGREDIENTS MENU

*The dishes on this section of the menu are made with ingredients which do not contain gluten. As we use other foods containing gluten in our kitchens we cannot declare or guarantee that any of our dishes are gluten free.*


**Bread roll & butter available on request**

## STARTERS

**Chef's seasonal soup**   
bread roll, butter

**Prawn & asparagus salad**  
boiled egg, potato, bacon mayonnaise,  
parsley dressing


**Cantaloupe melon & passion fruit**   
lemony coconut yoghurt,  
maple flavoured roasted hazelnuts

**Mixed cherry tomato  
& mozzarella salad**   
basil pesto, olive oil

**Pressed terrine made  
with British chicken & ham**  
celeriac remoulade,  
English mustard,  
green pea dressing



## MAINS

**Beef topside with fresh thyme**  
*carefully sourced individual  
roasting joint*  
roasted and steamed  
vegetables and bottomless roast  
potatoes, red wine gravy

**Creamy garlic polenta**   
bean ragout, spring greens,  
gremolata, charred onion

**Pan seared salmon**  
sweet and sour aubergine, roasted  
cherry tomatoes, potato cake, tomato  
and black olive sauce

**Fillet of hake**  
toasted pine nuts,  
fresh lemon, roasted and  
steamed vegetables and bottomless  
roast potatoes

 - Suitable for vegetarians  - Suitable for vegans

*Some of our dishes can be adapted to suit your dietary requirements - please speak to your Host*

If you require information regarding the presence of allergens in any of our food or drink please ask a member of our team before placing your order even if you have dined with us previously. We take great care to prevent cross-contamination when preparing your food, however, please be aware that all our dishes are prepared in kitchens where all known allergens are present, therefore we cannot guarantee that any food item is completely free from allergens. As we use other foods containing gluten in our kitchens we cannot declare or guarantee that any of our dishes are gluten free. Full allergen information on the ingredients in the food we serve is available upon request - please speak to a member of the team for assistance when ordering. Our menu descriptions do not list all ingredients, please advise the team of any dietary requirements when ordering. MARK/2021/04