



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

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


Pork sausage, fennel seed & onion stuffed Yorkshire Pudding

Teriyaki baked salmon
mango and chilli salsa

MAINS

Cider baked pork loin
carefully sourced individual roasting joint
Yorkshire pudding, apple and cinnamon sauce, red wine gravy

Cod fillet with mustard & paprika
white wine cream sauce

Stuffed butternut squash, tofu, chestnut, lemon & herbs 
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

Cider baked pork loin
*carefully sourced individual
roasting joint*
roasted and steamed vegetables
and bottomless roast potatoes, apple
and cinnamon sauce, red wine gravy

**Cod fillet with mustard
& paprika**
roasted and steamed
vegetables and bottomless roast
potatoes, white wine cream sauce

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

**Stuffed butternut squash, tofu,
chestnut, lemon & herbs** ✓
red wine gravy

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

✓ - 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