



MARKET
BRASSERIE

STARTERS

Seasonal soup of the day	£7.00
Oven roasted butternut squash and farragon soup 	£7.50
with pumpkin seeds and a butternut squash spiral	
Traditional Caesar salad with creamy anchovy dressing	£12.00
add your favourite:	
Corn fed chicken	£2.00
Forman's hot smoked salmon	£2.00
Tiger prawns - 6 pieces	£3.50
Terrine of rabbit, duck and guinea fowl	£14.00
served with mulled braised onion, chestnut puree, fruit bread crisp	
Truffle dressed heritage beetroots 	£11.00
served with honeycomb, pistachio and a goat cheese croquette	
Scottish sustainable salmon mi-cuit 'Waldorf'	£14.00
served with a celeriac purée, Granny smith apple and macadamia nuts	

TO SHARE

Seafood platter	£24.00
tiger prawns, Cornish mussels from the Jospier, mini prawn cocktail, hot smoked Scottish salmon, prawn twister and peppered mackerel served with our crispy flat bread	
Orchard platter 	£20.00
marinated artichokes, harissa hummus and crudités, marinated olives, grilled vegetables, breaded Brie wedges, cream cheese stuffed piquante peppers, falafel and pitta bread	
Farmer's flat bread 	£12.00
cherry tomatoes, red onions, mushrooms, sweet corn, Cavolo nero and mozzarella	
Smoked salmon flat bread	£13.00
creamy mascarpone, hot smoked salmon flakes and pickled cucumber	

For our daily specials please ask our waiting staff who will be delighted to assist

 Vegetarian

VG Vegan

Some of our menu items contain allergens. Allergy information can be obtained by talking to our waiting staff.
All prices include VAT. A discretionary 12.5% service charge will be added to your final bill.



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OUR CLASSICS

220g Surrey beef burger as per Chef's recipe	£19.00
served on a brioche bun with Cheddar cheese, crisp lettuce, beef tomato, gherkin, truffle mayonnaise and skin on French fries	
Deluxe fish and chips	£22.00
beer battered cod fillet, breaded tiger prawn and seared scallop, served with chunky chips, tartar sauce and pea foam	
Stone Bass with chorizo	£22.00
slow cooked stone bass with a lentil and chorizo stew, shrimp concasse, shellfish broth	
Chilli and garlic king prawns (6 pieces head on & shell on)	£24.00
served with noisette hollandaise and a fennel & beetroot salad	
Pan fried duck breast	£23.00
with parmesan polenta, wild mushrooms, carrot puree and red wine jus	
Corn fed chicken breast	£21.00
served with truffle mash potato and sautéed greens	
Pumpkin and butternut squash risotto	£18.00
butternut squash chips, pumpkin seeds and green oil 	
Vegan style cannelloni  VG	£18.00
with tofu, spinach, basil and caramelised walnuts, served with tomato sauce and béchamel sauce	

FROM OUR CHARCOAL OVEN

Surrey 21-day aged fillet steak 250g	£35.00
Black Angus rib-eye steak 300g	£28.00
Scottish Wagyu flat iron steak 250g	£32.00
Spatchcock poussin	£18.00
Sizzling west country lamb cutlets	£27.00
Sauces	£1.00
Peppercorn – Red wine jus – Hollandaise – Béarnaise – Garlic and parsley butter – Mushroom sauce	

SIDES

Pickled and cooked beetroot and truffle salad	£5.00
Desiree mash potato	£4.50
Skin on French fries	£4.00
Chunky chips with grated cheddar cheese	£5.00
Cherry tomato, red onions and basil leaf salad	£4.50
Buttered seasonal greens	£4.50
Braised savoy cabbage with '24 month' Parmesan	£5.00

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