



**THE GREAT HOUSE**  
**RESTAURANT**

**Market Menu**

**To Start**

(V) Potato and broccoli soup

Grilled goats cheese and cranberry relish

Pepper smoked mackerel paté with dill mayonnaise and dressed lettuce

Classic Caesar salad, garlic croutons, anchovy fillets, pançetta and crisp Romaine lettuce

**To Follow**

Casserole of local pheasant in a rich braise with mashed potatoes and broccoli

Moroccan lamb tagine, braised shoulder of lamb flavoured with a blend of 22 mixed spices, sweetened with apricots and garlic, served with mint couscous

Wing of fresh skate, poached and pan fried with caper butter and minted new potatoes

Chicken roulade stuffed with bacon and leek mousse, served with truffle mashed potato and a chicken beurre blanc sauce

(V) Roasted aubergine stuffed with Mediterranean vegetable risotto and fresh tomato and basil sauce

All main courses are served with Chef's selection of market vegetables.

**To Finish**

Selection of homemade sweets

**All our ingredients are locally sourced and organic where possible**

2 courses £14.95    3 courses £19.95