



Evening Menu

2 Courses - £35 / 3 Courses - £40



The Martlet Bread Box, sourdough, truffled nuts & butter terrine
(V) £3.50 per portion



STARTERS

Seabass, patatas bravas & shrimp mayonnaise (GF)

Wild mushroom & white truffle soup, crispy onions, chives & toasted bread (V, VEA, GFA)

Red wine braised chorizo, crispy chicken wings & aioli (GF)

Beetroot & aged feta arancini, burnt onion ketchup & herb mayonnaise (V) (GF)

Cured North Sea halibut, pickled fennel & blood orange salad (GF)

Slow cooked hogget breast, nettles, olive & parsemsan (GF)



MAIN COURSES

Sirloin steak rossini, dripping fat chips, sand carrot puree, wild mushrooms & maderia sauce (GF)

Trio of Yorkshire lamb; rack, loin & shepherd's pie, pea & wild garlic puree, asparagus, gratin potatoes & lamb jus (GF)

Pan fried North Sea cod, baby baked potatoes, sour cream, roasted leek reduction & marsh samphire (GFA)

Plate of duck, confit leg, honey roasted breast, baked celeriac & coffee sauce (GF)

Grilled new season English asparagus, rhubarb, wild garlic, poached duck egg & beetroot powder (V)



DESSERTS

Creme brulee & walnut cookie (V)

Trio of dessert for two; creme brulee, sticky toffee pudding, brownie & pavlova ice cream

Sticky toffee pudding & cinnamon ice cream (V)

Dark chocolate delice, chocolate crumble, cinder toffee & raspberries (V) (GF)

'RTH' cheese board: Blacksticks blue, mild cheddar, creamy french brie,
homemade chunky pickle, oatcakes (£3 supplement)



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