



MARKET MENU

Two courses 25.50 | Three courses 29.50

Available:

Monday to Saturday | Lunch & Dinner

TO START

Mully Mince on Toast

Toasted Vienna Bakery sourdough, topped with Trinity Manor Farm minced beef in bone marrow gravy

Roast Jersey Cauliflower Velouté *vg*

Vadouvan spices, coconut, coriander

Grilled Jersey Tenderstem Broccoli

Roast red pepper & almond dressing

TO FOLLOW

Mini Guest Ale Battered Fish & Chips

Crisp batter, proper mushy peas, sauce gribiche, lemon

Half Black Butter Baby Back Ribs

Tender slow cooked ribs, Rockette cider & Jersey Black butter BBQ sauce, Jersey chips, island herb coleslaw

Sauteed Mixed Mushrooms on Toast *v*

Crispy soft boiled Happy Hen egg, rocket leaves, Parmesan butter sauce

TO FINISH

Vegan Crème Caramel *vg*

Caramelised pecans, soya ice cream

Black Wax Cheddar

House baked oat biscuit, Tiny Rebel ale chutney

"We do hope that you have enjoyed your meal with us, please note that a 10% discretionary service charge is added to your bill, the entire of which is shared with the team"

Please inform your server of any allergies before placing your order. Please ask for our allergen chart for all dishes. Allergens listed are correct at time of print.

We cannot guarantee the total absence of allergens in our dishes. All dishes are prepared in a kitchen using gluten, nuts, seafood & dairy products.



THE MULCASTER



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