

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.

Relax... we'll bring it straight to your table

TO START

Chef's soup of the day o

warm sourdough, butter. scan our QR code to see the calorie information of our soups

Garlic fried mushrooms V

puff pastry, thyme, guacamole & basil pesto. 725kcal

Chicken liver & brandy parfait

Fig chutney, crushed roasted hazelnuts, toasted brioche.

475kcal

Warm red & yellow pepper tarte tatin o

red onion chutney, basil dressing, crumbled goats cheese. 386kcal vegan option available 328kcal

Smoked salmon & prawn rillette

Fresh dill, lemon, to asted tomato bread. 272kcal

DAILY SPECIALS

Asian style mushroom filled bao buns 📀

pickled red onion, Bulgogi $\mathcal E$ sweet chilli sauce, coriander. 430kcal

Ham hock & pea terrine

boiled egg, golden beetroot piccalilli, pesto mayonnaise, toasted crostini. 514kcal

Deli board

cured meats, mini pork pie, Red Leicester cheese, golden beetroot piccalilli, pea shoots, roquette, red chard, cherry tomato salad, served with rustic bread and butter.

1.063kcal

MAINS



Taste of INDIA

Beef Masala curry

poppadum, roasted peppers, masala chickpea rice & naan bread. 1.092kcal

Chicken & spinach tikka

coriander, toasted almonds, masala chickpea rice & naan bread. 994kcal

Sweet potato & chickpea curry 🛚

boiled rice, poppadum. 682kcal

Malayan-style prawn curry

king prawn, butternut squash, fine beans & masala chickpea rice.



Dishes inspired from around the world



Today's choice

Thyme roasted topside of beef 563kcal Yorkshire pudding 86kcal Horseradish sauce 79kcal

served with a selection of vegetables and potatoes scan our QR code to see the calorie information of our accompaniments



- FRESH FISH -

may contain bones

Mackerel fillet 326kcal

Scottish Loch reared trout 251kcal Hake supreme 239kcal

add a sauce of your choice White wine creamy sauce 193kcal Chargrilled tomato chutney 34kcal

served with a selection of vegetables and potatoes scan our QR code to see the calorie information of our accompaniments

DAILY SPECIALS

Lincolnshire sausages

buttered mash, peas, bacon, onion gravy. 1,297kcal

Broad bean, courgette & spinach risotto V

lemon & feta cheese. 768kcal vegan option available @ 603kcal

PUDDING SHOP

A selection of hot and cold desserts

Chocolate, rum & raisin cheesecake o

chocolate-flavoured sauce, fresh raspberries. 490kcal

Orange, honey & vanilla flavour pudding 🔮

with custard. 468kcal

Warm Bramley apple & raspberry tart 0

crunchy crumble, vanilla flavour custard, 351kcal

Mango & coconut mousse 📀

fresh berries, toasted coconut, lime syrup. 368kcal

Chef's cheese board o

selection of cheeses, biscuits, grapes, shaved celery, fig & honey chutney, apple. 733kcal

Melon & berry fruit salad ♥

lime, mint, vanilla ice cream. 144kcal vegan option available val86kcal

Why not try a dessert wine?

Sauternes Garonnelles France
Sauternes is a traditional sweet dessert wine from Bordeaux

125ml **1** 7.00 Half Bottle **20.00**

CHEF'S SPECIALS

Sticky toffee pudding **o**

with custard. 688kcal

Chocolate fondant V

raspberry cream. 626kcal

ICE CREAM O

served with Sablé biscuit

Blackberry & clotted cream 340kcal

Chocolate 349kcal Strawberry 319kcal Vanilla 281kcal

Salted caramel 307kcal

PLANT BASED

ICE CREAM .

Salted caramel 240kcal Vanilla 237kcal

SORBETS ®

Lemon 116kcal Mango 134kcal

Adults need around 2,000kcal a day

V Suitable for vegetarians 💀 Suitable for vegans

For more information about the presence of allergens in all our dishes and menus, please ask a member of our team every time before ordering even if you have dined with us before as our food ingredients and specifications can change. Full allergen information on the ingredients in the food we serve is available via QR code on menu. Packaged products (i.e. sauce sachets and bottles, juices, water) are not covered in this allergen guide, allergen information for these products is printed on the packaging. 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 and there is also risk of allergen cross contamination through shared cooking equipment e.g. fryers. Therefore, we cannot guarantee that any food item is completely free from allergens. If you would like further information on our cooking methods, please ask. As we use other foods containing gluten in our kitchens we cannot declare or guarantee that any of our dishes are gluten free. Our menu descriptions do not list all ingredients, please advise the team of any dietary requirements when ordering. Our staff cannot offer specific advice or recommendations beyond our published allergen communications. MK LITTLECOTE_EVENING_INDIA UPDATE_2023

FOOD ALLERGY OR INTOLERANCE?

If you have a food allergy or intolerance, or just want more detail about the ingredients in our food and drinks including calories – please let our team know or scan the QR code to find out more.

