

Welcome to The Old Market Assembly

Sunday Menu: 12pm - 7pm

Nibbles

Focaccia Bread served w/ olive oil & balsamic	£4.5
Marinated Gordal Olives	£4.5

Starters

Scotch Egg Spanish morcilla sausage, piquillo pepper sauce	£9
Wild Mushroom Arancini Pickled shimeki mushrooms, confit lemon aioli	£9

Roasts

All our roasts are served with crispy roast potatoes, seasonal greens, braised red cabbage, roast veg, celeriac puree and meat/vegan dashy gravy (& a Yorkshire pudding, if non-vegan)

Topside of Beef (gfo) served medium rare	£20
Roasted Pork Belly (gfo) rolled porchetta style w/ crispy skin	£18.5
Roasted Chicken Leg (gfo) Bavarian hendl style, marinated on garlic, thyme, lemon, paprika	£18.5
Lamb Shoulder (gfo) Braised for 12 hours	£23
Wellington w/ pearl barley, squash and celeriac (vg) add yorkie £1.5	£16.5
Nut Roast w/ walnut, hazelnut and lentil (vg, gfo) add yorkie £1.5	£16.5

Sides and Kids roasts

Kids Roasts (Beef, Pork, Wellington or Nut Roast)	£10
Cauliflower Cheese	£6
Vegan + GF Cauliflower Cheese	£6
Sausage Stuffing (sausage, rosemary, shallots & apricot stuffing)	£6

To Finish

Belgian Chocolate Mousse Amaretto infusion, candied orange	£7
Panna Cotta	£6.5
Sticky Toffee Pud (vgo) w/ vanilla ice cream	£7
SWOON Ice Cream (vgo) vanilla (vg), chocolate brownie, salted caramel, pistachio sorbet (vg), raspberry sorbet (vg)	£2 per scoop

Please note a discretionary 10% service charge is applied for table service
PLEASE MAKE OUR STAFF AWARE OF ANY ALLERGIES OR DIETARY REQUIREMENTS

(vg) vegan (v) vegetarian (vgo) vegan option (gf) gluten free

All of our food is prepared in a kitchen where allergens are present, please tell a member of our team upon ordering any dietary requirements. Some items on the menu may also be subject to change, due to seasonality/availability.