

HOSPITALITY CLASSIC MENU MARKET RASEN AUTUMN 2026

Chicken, Ham and Leek Pie
Shortcrust Pastry, Creamed Mash, Buttered Savoy Cabbage, Roasted Carrot,
Marsala Wine Jus



Warm Chocolate Brownie
White Chocolate Cremeux, Chocolate Sauce



Freshly Brewed Tea and Coffee



Scan Me

Or visit this url:
mnu.pro/40C3584
to see our allergen menus



For menu information on allergens, nutrition and carbon footprint please scan the QR code above.
On our journey to net zero, we have teamed up with Foodsteps to analyse the environmental impact of our menus. The carbon labels display the carbon footprint per serving of each item, which refers to the greenhouse gas emissions released from farm to waste.



Food items are rated based on their carbon intensity, from A ('Very Low' impact) to E ('Very High' impact). This rating is highlighted by a traffic light colour system.

Food allergen, intolerance and sensitivity information is compiled using data obtained from our approved suppliers. As with every catering establishment, there is always a potential for cross-contamination to occur. While we endeavour to prevent this as far as possible, the nature of an allergen means we cannot fully guarantee that cross-contamination may not have occurred. If you have any concerns, please speak to a member of staff. Please note this menu is subject to change.