



BREAKFAST MENU



THE FULL ENGLISH

FULL ENGLISH

FREE RANGE CURED BACK BACON,
FREE RANGE PORK SAUSAGE,
HOMEMADE BLACK PUDDING,
HEINZ BAKED BEANS, HASH BROWN,
GRILLED FIELD MUSHROOM
AND EGGS HOW YOU LIKE

VEGGIE FULL ENGLISH

VEGETARIAN SAUSAGE, HEINZ BAKED BEANS,
GRILLED FIELD MUSHROOM, HASH BROWN
AND EGGS HOW YOU LIKE

VEGAN FULL ENGLISH

GRILLED FIELD MUSHROOM, GRILLED TOMATOES,
HEINZ BAKED BEANS, SMASHED AVOCADO,
HASH BROWN AND SPINACH

EGGS

SCRAMBLED EGGS

SERVED ON WHITE OR BROWN TOAST
ON THEIR OWN OR ADD SMOKED SALMON OR BACK BACON

EGGS BENEDICT

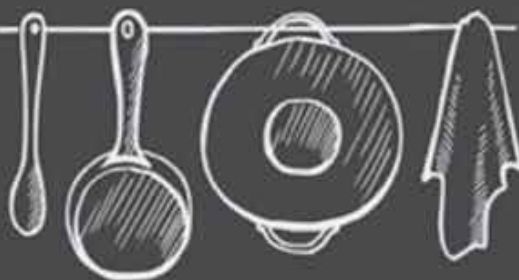
TOASTED ENGLISH MUFFIN, POACHED FREE RANGE EGGS
HOMEMADE HOLLANDAISE AND MAPLE CURED HAM

EGGS FLORENTINE

TOASTED ENGLISH MUFFIN, POACHED FREE RANGE EGGS
HOMEMADE HOLLANDAISE AND WILTED SPINACH

EGGS ROYALE

TOASTED ENGLISH MUFFIN, POACHED FREE RANGE EGGS
HOMEMADE HOLLANDAISE AND SMOKED SALMON



THE BUFFET

HOMEMADE GRANOLA
SELECTION OF CEREALS
FRESH FRUIT
GREEK YOGHURT AND COULIS
SELECTION OF DRIED FRUIT AND NUTS
FRESHLY BAKED PASTRIES AND PRESERVES
SELECTION OF BREADS, MEATS AND CHEESES
FRUIT JUICES

PICK ME UP...

FOR AN EXTRA SPECIAL START TO YOUR DAY...

BLOODY MARY - 8 POUNDS
CHAMPAGNE - 12 POUNDS
PROSECCO - 7 POUNDS

WHY NOT TRY...

SMASHED AVOCADO

ON WHITE OR BROWN TOAST
WITH FREE RANGE POACHED EGGS

AMERICAN PANCAKES

WITH FREE RANGE CRISPY STREAKY BACON
AND MAPLE SYRUP

HOMEMADE PORRIDGE

MADE TO YOUR LIKING WITH MILK OR WATER
SWEET OR SALTED

LUNCH MENU

Soup of the Day

Crusty Bread

Crispy Ham

Pickled Carrot | Lovage

Citrus Cured Salmon

Orange | Yogurt | Radish

oOo

Salted Duck Leg

Apricot Couscous | Shallots | Sesame

Tempura Pollock

Saffron | Cockles | Parsley | Samphire

Mushroom Risotto (v)

Mascarpone | White Truffle | Crispy Onion

oOo

Crème Brûlée

Seasonal Sorbet

Pistachio Sponge

Whipped Yogurt | Fermented Berries

Sticky Toffee Pudding

Butterscotch sauce | Ice cream

Two Courses – £15 | Three Courses - £19

*If you have any dietary requirements please ask a member of the team for assistance.
Some meat and fish dishes may contain bones.*

SUNDAY LUNCH MENU

Soup of the Day

Asparagus & Crispy Duck Egg

Parmesan tuile, white truffle oil

Ham Hock Ballotine

homemade piccalilli

oOo

Striploin Roast Beef

Served with all its traditional trimmings

Cornfed Chicken

Jerusalem artichoke, kale, thyme jus

Tempura Pollock

saffron potato, cockle broth, samphire

Risotto (v)

wild mushroom and truffle

oOo

Crème Brulee

Vanilla Panna Cotta

fruit minestrone

Sticky Toffee Pudding

Butterscotch sauce & vanilla ice cream

Two Courses – £15 | Three Courses - £19

If you have any dietary requirements please ask a member of the team for assistance. Some meat and fish dishes may contain bones. A discretionary 10% service charge will be added to your bill... only if you are delighted with the service



Merchants

LACE MARKET HOTEL

The Beginning...

Isle of Sky Langoustine

Chrysanthemum | Carrot | Caper

£8.0

Cornish Mackerel

Green Tomato | Buttermilk | Dill

£7.0

Holstein Friesian

Barbecued Celeriac | Mustard | Shallot

£8.0

Brixham Scallop

Strawberry | Tomato | Last Year's Elderflower

£8.5

Gem Lettuce Cooked in Tea – 1996

Hen of The Woods | Summer Truffle | Lovage

£6.5

The Middle...

North Sea Cod

Wood Sorrel | Gooseberry | 36 Month old Parmesan

£22.0

Hogget - 2014

Fermented Turnip | Broccoli | Mint

£22.5

Creedy Carver Duck

Fresh Cheese | Apple | Nasturtium

£23.0

Wild Sea Bass

Lemon Verbena | Baby Gem | Artichoke

£20.0

Heritage Potato Cooked in Seaweed (v)

Fermented Celeriac | Cauliflower | Chive

£14.0



Merchants

LACE MARKET HOTEL

The End...

Pistachio

Aged yogurt | Fermented Berries | Honey

£7.0

Sea Buckthorn

Salted Blueberry | Tonka Bean | Nut Granola

£7.0

Liquorice

Milk | Fennel | Bee Pollen

£7.0

Beetroot (2016)

Blackberry | White Chocolate | Horseradish

£7.5

Madagascan Chocolate

Coconut | Mango | Lime

£8.0

Cheese

Six Local Cheeses | Homemade Chutney | Biscuits

£15.0

ALICE IN WONDERLAND AFTERNOON TEA MENU

Served 2pm-5pm Monday to Sunday

£19PP

Sandwiches

Cucumber & Cracked Black Pepper Cream Cheese
Maple Cured Ham & English Mustard Mayonnaise
Smoked Salmon & Dill Infused Crème Fraiche
Free Range Walton White Egg Mayonnaise & Cress

Recommended teas: Planters breakfast, Earl Grey, Roast Oolong

Scones

Queen of Hearts Scones
with Clotted Cream & Raspberry Jam

Recommended teas: Afternoon tea, Milk Oolong, Darjeeling

Patisserie

Blue Raspberry Custard Tarts
Alice's Saffron & Passion fruit Surprise
Cheshire Cat Strawberry & Pistachio Bretton
The Mad Hatter's Beetroot & White Chocolate Cake
Down to the Rabbit hole, Lemon & Black Cherry Artic Roll

Recommended teas: Earl Grey, Cinnamon Chai, Roasted Oolong

If you have any dietary requirements please ask a member of the team for assistance.
A discretionary 10% charge will be added to your bill.

5 Course Tasting Menu

A Chef's Life: 1987-2018

Snacks to Start

Family Holidays in the Highlands – 1996

Family Summer Holidays in Scotland
Langoustine | Carrot | Sea Buckthorn | Chrysanthemum
Picpoul de Pinet | France | 125ml

Running Around the Allotment – 2004

Growing all the fresh vegetables
Gem Cooked in Tea | Hen of the Woods | Lovage | Truffle
Vavasour Sauvignon Blanc | New Zealand | 125 ml

Home Sweet Home – 2014

Setting up home in Melton Mowbray
Duck | Fresh Cheese | Apple | Nasturtium
Baigorri Rioja | Spain | 125ml

Picking Berries with Grandpa – 2016

Remembering Grandpa - Fond memories of days spent picking berries with Grandpa
Fermented Blackberry | Beetroot | Cultured Cream
Gancia | Pinot di Pinot | Italy | 125ml

Teddy – 2018

Sitting in front of the fire with my son
Liquorice | Milk | Fennel
Nederbug Noble Harvest | South Africa | 50 ml

5 Course – £40.00

Drinks Flight – £20.00

7 Course Tasting Menu

The Full Story...

Snacks to Start

Days at the Seaside – 2000

Family days spent at the seaside
Scallop | Celeriac | White Chocolate | Dill
Bocelli Prosecco | Italy | 125ml

Running Around the Allotment – 2004

Growing all the fresh vegetables
Gem Cooked in Tea | Hen of the Woods | Lovage | Truffle
Vavasour Sauvignon Blanc | New Zealand | 125 ml

Summer BBQ with the Boys – 2007

Days spent in the Royal Marines having a BBQ with the boys
Aged Beef | Shallot | Granny Smith | Charcoal
Atamisque Serbal | Malbec | 125ml

Picking Potatoes with Grandpa – 2008

Days Spent in My Wellies with Grandpa
Potatoes Cooked in Seaweed | Fermented Garlic | Chive
Picpoul de Pinet | France | 125ml

Home Sweet Home – 2014

Setting up home in Melton Mowbray
Duck | Fresh Cheese | Apple | Nasturtium
Baigorri Rioja | Spain | 125ml

Picking Berries with Grandpa – 2016

Remembering Grandpa - Fond memories of days spent picking berries with Grandpa
Fermented Blackberry | Beetroot | Cultured Cream
Gancia | Pinot di Pinot | Italy | 125ml

Teddy – 2018

Sitting in front of the fire with my son
Licorice | Milk | Fennel
Nederbug Noble Late Harvest | South Africa | 50ml

7 Course – £50.00

Drinks Flight – £30.00