

Market Bistro

Seasonal British Food.

set lunch menu

16 for 2 courses / 22 for 3 courses

starter

french onion soup

white onion marmalade, beef broth, silverskins

mains

pork

tenderloin, cauliflower bake, cauliflower veloute,
charcoal leek,

or

mushroom

st. georges truffle custard, fava bean, sourdough,
asparagus

dessert

almond & pear

crème patisserie, poached pear,
lavender ice cream, pepper

please make a member of staff aware of any
allergies or dietary requirements and we will do our best to
accommodate

please be aware a discretionary 10% service charge
will be added to tables of 8 or more

