

# Market Bistro

Seasonal British Food.

## aperitif

### **norfolk 75**

winbirri sparkling wine combined with bullards norwich dry gin and norfolk seabuckthorn puree

12

### **raspberry martini**

intensely smooth combination, brockmans gin and barrel aged vermouth alongside our raspberry syrup

10

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complimentary bread on arrival

## starters

<b>mackerel,</b>	cauliflower, seaweed, black garlic, apple	7
<b>beetroot,</b>	salt baked beetroot, gazpacho, horseradish, liquorice	8
<b>crab brulee,</b>	crab custard, claw meat, pickles, lobster glazed loaf	10
<b>quail,</b>	breast, farro, black pudding, truffle custard	9
<b>duck,</b>	breast, carrot, confit onion, granola, chive	9

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## mains

<b>beef,</b>	strip loin, swede fondant, spinach, onion rings, caraway	20
<b>pork,</b>	belly, wild garlic, mushroom, black pudding	18
<b>line caught cod,</b>	fermented farro, parsley & lemon veloute, leek, granola, smoked roe	17
<b>halibut,</b>	tenderstem broccoli, broccoli verde, chicken wing, almond	22
<b>kohlrabi,</b>	salt baked kohlrabi, celeriac, smoked egg yolk, black garlic	14

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### set menu

39 for 5 courses

**french onion soup,** white onion marmalade, beef broth, silverskins  
friuli venezia giulia, pinot grigio 175ml 9

**mackerel,** cauliflower, seaweed, black garlic, apple

**beef,** strip loin, swede fondant, spinach, onion rings  
tempranillo rioja 175ml 8

**pear,** poached pear, pear sorbet, pastry crumb

**chocolate,** cremaux, beetroot  
maury vintage, mas amiel 50ml 5

### cheese

8 supplement

quinta da romaneira, lbv 50ml 4

### coffee & petit fours

8 supplement

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

we cannot guarantee trace element of any allergen

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

