

Market Bistro

Seasonal British Food.

aperitif

elderflower & cucumber fizz

english drinks company cucumber gin combined with elderflower norfolk cordial and prosecco

9

raspberry martini

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

10

starters

clam chowder,

pancetta, apple, sea aster, garlic madeline, smoked herring roe

9

asparagus,

quail egg, charcoal, broad bean, lincolnshire poacher

8

crab brulee,

crab custard, claw meat, pickles, lobster glazed loaf

10

quail,

breast, farro, truffle custard, pea

8

duck,

smoked breast, carrot, confit onion, granola, chive

9

mains

lamb,

saddle, roast belly, confit gem, chive dauphine, pea, mint

20

pork belly,

asparagus pannacotta, confit potato, sherry emulsion

18

sea bream,

puy lentils, rainbow chard, tomato chutney, broad bean

17

halibut,

tenderstem broccoli, broccoli verde, chicken wing, almond

22

mushroom,

st. george's truffle custard, fava bean, sourdough, asparagus

15

set menu

39 for 5 courses

fermented farro, truffle custard, roast beef, pea

vino laguna pinot grigio 175ml 9

clam chowder, pancetta, apple, sea aster, garlic madeline, smoked herring roe

llario rosata pinot sangiovese 175ml 10

lamb, saddle, roast belly, confit gem, chive dauphine, pea, mint

tempranillo rioja 175ml 9

pear, poached pear, pear sorbet, pastry crumb

les pins, monbazillac 50ml 5

chocolate, cremaux, beetroot

rutherglen, muscat 50ml 5

cheese

8 supplement

quinta da romaneira, lbv 50ml 4

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

