

Market Bistro

Seasonal British Food.

aperitif

spiced hoxton & tonic

beautifully balanced hoxton coconut & grapefruit gin, ginger & lime juice

8

seedlip garden & tonic

a non alcoholic spirit, plenty of floral grassy notes, light and refreshing

8

starters

clam chowder,

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

9

garden salad,

pea, fermented turnip, pickled beetroot, blue cheese aero, black garlic

8

crab brulee,

crab custard, claw meat, pickles, lobster glazed enriched bread

10

virgin mary,

tomato gazpacho, goats curd mousse, worcestershire celery, pesto

8

quail,

pearl barley, garden peas, truffle custard, herb crust

9

mains

lamb,

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

20

pork belly,

smoked beetroot, beetroot hummus, celeriac remoulade, game chips

18

sea bream,

puy lentils, rainbow chard, tomato chutney, broad bean

17

halibut,

poached baby artichoke, local sea aster, air dried ham, sage

22

mushroom,

truffle mushroom custard, shiitake, fava bean, sourdough, courgette

15

set menu

39 for 5 courses

28 for 5 course wine flight

fermented farro, truffle custard, roast beef, pea
weingut branewell, riesling "trocken"

clam chowder, pancetta, apple, sea aster, garlic madeline, smoked herring roe
winbirri vineyard, vintage reserve sparkling 2013

lamb, saddle, roast belly, confit gem, chive dauphine, pea, mint
fattoria di magliano, heba

elderflower, set cream, gooseberry ice cream
les pins, monbazillac

praline tart, honeycomb ice cream, pickled raspberry
campbells rutherglen, muscat

cheese

8 supplement

quinta da romaneira, lbv 50ml 4 supplement

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

