

Market Bistro

Seasonal British Food.

aperitif

spiced hoxton & tonic

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

8

strawberry fizz

british summertime in a glass! bullards strawberry gin, fenlands strawberry liqueur, prosecco

9

starters

clam chowder,

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

9

asparagus,

bbq asparagus, quail egg, broad beans, lincolnshire poacher

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,

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

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
monte delle vigne, lambrusco classico

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

