

Market Bistro

Seasonal British Food.

set lunch menu

16 for 2 courses / 22 for 3 courses

starter

clam chowder

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

mains

chicken breast

confit gem, peas, asparagus, truffle custard

or

mushroom

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

dessert

victoria sponge

ginger crème patisserie, rhubarb compote,
cotton sponge, pistachio ice cream

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

