

Market Bistro

Seasonal British Food.

aperitif

blackcurrent fizz

blackshuck blackcurrent liquer served with house prosecco and a sprig of thyme

8

seedlip spice

non alcoholic distilled spirit infused with woody notes and spices served with fever tree tonic and lime

8

complimentary bread on arrival

starters

mackerel,	cauliflower, seaweed, black garlic, apple	7
mushroom broth,	sourdough, pickled mushroom, cottage cheese, walnut	7.5
crab brulee,	crab custard, claw meat, pickles, lobster glazed loaf	10
celeriac royale,	beef stock, pickles, sourdough, shaved beef	9
cottage pie,	smoked ox cheek, toffee sauce, pickles, truffle potato mousse, poacher	9

mains

beef,	strip loin, roasted kohlrabi, shoots, beetroot relish	20
pork belly,	fermented cabbage, black garlic, mushroom	18
line caught cod,	dashi broth, celeriac spaghetti, mussels, cabbage, mushroom	17
halibut,	smoked cauliflower, roasted cauliflower, beetroot sauerkraut	22
kohlrabi,	salt baked kohlrabi, celeriac, smoked egg yolk, black garlic	14

set menu

35 for 5 courses

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

line caught cod, dashi broth, squid noodles, mussels, mushroom

beef, strip loin, kohlrabi, beetroot
tempranillo rioja 175ml 8

lemon posset, blackberry sorbet, yuzu

pistachio cake, chocolate cremaux
maury vintage, mas amiel 50ml 5

cheese

8 supplement
quinta da romaneira, lbv 50ml 4

coffee & petit fours

8 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

