Market Bistro

Seasonal British Food.

victoria sponge, rhubarb compote, ginger crème patisserie, vanilla ice cream, cotton sponge — 8

wine recommendation
2011, de bortoli, botrytis semillon, apricot - peach - honey, australia — 5

praline tart, honeycomb ice cream, pickled raspberry — 8

wine recommendation
campbells rutherglen, muscat, raisin - prune - vanilla, australia — 4

strawberry, parfait, white chocolate cremaux, basil — 8

wine recommendation
Les pins, monbazillac
apricot - blossom - honey
france — 4

ice cream all churned in our kitchen, ask for flavours — 2 per scoop

coffee and petit fours your choice of coffee, hand made petit fours — 7

cheese

black cow cheddar, an intense, rich crumbly cows milk cheese — 9
blue monday, soft blue veined creamy cheese
wigmore, a soft unpasteurised ewe's milk cheese
vintage lincolnshire poacher, smooth silky textured, mature flavour

with crisp sourdough, truffle honey, richards homemade chutney

drink recommendation

cambridge distillery truffle gin, hand distilled litre by litre, england — 13

quinta da romaneira, red cherry - plum - kirsch, late bottled vintage port, portugal — 3

quinta da romaneira, blackberry jam - cherry - fig, 10 year old tawny port, portugal — 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

GOOD FOOD GUIDE Waitrose 2018