

Market Bistro

Seasonal British Food.

rhubarb mille-feuille,	poached rhubarb, creme patissiere, puff pastry	8
	wine recommendation 2011, de bortoli, botrytis semillon, apricot - peach - honey, australia	5
pistachio cake,	chocolate cremaux, candy pistachio	8
	wine recommendation maury vintage, mas amiel , black cherry - cloves - blackberry, france	5
	or campbells, rutherglen, muscat, raisin - prune - vanilla, australia	4
lemon posset,	orange sorbet, yuzu, white chocolate	7
	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		7
your choice of coffee, hand made petit fours		
cheese		9
black cow cheddar,	an intense, rich crumbly cows milk cheese	
blue monday,	soft blue veined creamy cheese	
wigmore,	a soft unpasteurised ewe's milk cheese	
vintage lincolnshire	smooth silky textured, full of flavour, matured for upto twenty two months	
poacher		
with crisp walnut loaf, truffle honey, richards homemade chutney		
	drink recommendation 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

