

# Market Bistro

Seasonal British Food.

<b>victoria sponge,</b>	rhubarb compote, ginger crème patisserie, pistachio ice cream, cotton sponge	8
	wine recommendation Les pins, monbazillac	4
	apricot - blossom - honey france	
<b>toffee apple,</b>	toffee chocolate delice, apple sorbet, fudge, apple crisp	8
	wine recommendation campbells rutherglen, muscat,	4
	raisin - prune - vanilla, australia	
<b>set lemon curd,</b>	lavender crumble, pear sorbet, blackberry	8
	wine recommendation Les pins, monbazillac	4
	apricot - blossom - honey france	
<b>ice cream</b>	all churned in our kitchen, ask for flavours	2 per scoop
<b>coffee and petit fours</b>	your choice of coffee, hand made petit fours	7
<b>cheese</b>	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**

