

Market Bistro

Seasonal British Food.

almond & pear tart,	crème patisserie, poached pear, lavender ice cream, pepper	8
	wine recommendation 2011, de bortoli, botrytis semillon, apricot - peach - honey, australia	5
chocolate,	cremaux, pickled beetroot, beetroot sorbet	8
	wine recommendation maury vintage, mas amiel , black cherry - cloves - blackberry, france	5
	or 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 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	9
	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

