

# Market Bistro

Seasonal British Food.

## set lunch menu

20 for 2 courses / 26 for 3 courses

### starter

**duck leg terrine,**  
slow cooked egg yolk, crispy potato, orange,  
charcoal emulsion

### mains

**norfolk pheasant breast,**  
confit parsnip, sprouts, red cabbage, walnut

or

**squash,**  
roasted squash cake, shiitake, squash pappardelle,  
cured egg yolk, pumpkin seeds

### dessert

**blood orange tart,**  
cardamom, chocolate sorbet, pistachio

not all ingredients are listed in the menu descriptions so please do inform us of any dietary requirements. some foods may be served raw or unpasteurised.

please be aware a discretionary 10% service charge will be added to tables of 8 or more

