

Market Bistro

Seasonal British Food.

aperitif

spiced hoxton & tonic

beautifully balanced hoxton coconut & grapefruit gin, ginger & lime juice

9

havn g&t

a herbaceous and savoury gin served with a rosemary & olive infused tonic

7

starters

squid noodles,	dashi broth, pickled vegetables, tempura mussel, quail egg	9
smoked onion,	ox tail ragu, red onion jam, potato mousse	8
smoked haddock,	mousse, bbq artichoke, thyme crumb, apple, air dried ham	8
brassica,	bbq purple sprouting broccoli, cabbage, fermented turnip, poacher custard	8
duck leg terrine,	slow cooked egg yolk, crispy potato, orange, charcoal emulsion	8

mains

red poll beef,	striploin, potato blue cheese terrine, red cabbage, smoked garlic puree	22
pork,	belly, smoked beetroot, celeriac remoulade, game chips	17
halibut,	charred sprouts, sprout tops, artichoke, sprout verde, crispy pork belly	26
line caught cod,	curried carrot, spiced granola, rainbow chard, poached pear	18
squash,	roasted squash cake, shiitake, squash pappardelle, cured egg yolk, pumpkin seeds	15

set menu

45 for 5 courses

28 for 5 course wine flight

nyetimber, classic curree

confit duck yolk, leg terrine, crispy potato, orange, charcoal
domaine des trinities, faugeres 2015

squid noodles, dashi broth, pickled vegetables, tempura mussel
winbirri, solaris

norfolk pheasant breast, confit parsnip, sprouts, red cabbage, walnut
weingut braunewell, spatburgunder 2015

set lemon curd, blackberry sorbet

toffee apple, toffee chocolate delice, apple sorbet, fudge
campbells rutherglen, muscat


cheese

8 supplement

quinta da romaneira, lbv 50ml 4 supplement

required to be taken by whole table

chef proprietor: richard golding

head chef: brandon allison  chef_brandon_96

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

