

# Market Bistro

Seasonal British Food.

## aperitif

### spiced hoxton & tonic

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

8

### hedgerow spritz

blackcurrant & thyme infused vodka, cointreau, prosecco

9

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## starters

### clam chowder,

pancetta, apple, sea aster, garlic madeline, smoked herring roe

9

### garden salad,

pea, fermented turnip, pickled beetroot, blue cheese aero, black garlic

8

### crab brulee,

crab custard, claw meat, pickles, lobster glazed enriched bread

10

### virgin mary,

tomato gazpacho, goats curd mousse, worcestershire celery, pesto

8

### quail,

pearl barley, garden peas, truffle custard, herb crust

9

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## mains

### lamb,

saddle, roast belly, confit gem lettuce, chive dauphine, pea, mint

20

### pork tenderloin,

pancetta, smoked beetroot, celeriac remoulade, game chips

18

### sea bream,

puy lentils, rainbow chard, tomato chutney, broad bean

17

### halibut,

poached baby artichoke, local sea aster, air dried ham, sage

22

### mushroom,

truffle mushroom custard, shiitake, fava bean, sourdough, courgette

15

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## set menu

39 for 5 courses

28 for 5 course wine flight

**fermented farro**, truffle custard, roast beef, pea  
weingut branewell, riesling "trocken"

**clam chowder**, pancetta, apple, sea aster, garlic madeline, smoked herring roe  
nyetimber, blanc de blancs 2010

**lamb**, saddle, roast belly, confit gem, chive dauphine, pea, mint  
fattoria di magliano, heba

**hedgerow**, blackcurrant cream, ginger, almond, white chocolate  
les pins, monbazillac

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


## cheese

8 supplement

quinta da romaneira, lbv 50ml 4 supplement

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head chef: brandon allison

 chef\_brandon\_96

please make a member of staff aware of any allergies or dietary requirements and we will do our best to accommodate

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

