


# Market Bistro

Seasonal British Food.

<b>carrot,</b>	carrot sponge, vanilla frosting, candied carrot, gingerbread ice cream wine recommendation deen, botrytis semillon peach - candied orange peel - honey australia	7
<b>cherry parfait,</b>	dried chocolate sponge, caramelised white chocolate cremeux, cherry matchsticks, compote wine recommendation domaine mas amiel, maury vintage 2014, grenache black cherry - cloves - blackberry france	8
<b>pecan,</b>	treacle cake, pecan granola, peanut butter ice cram, maple pancetta wine recommendation campbells rutherglen, muscat, raisin - prune - vanilla australia	8
<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 blue monday, soft blue veined creamy cheese wigmores, a soft unpasteurised ewe's milk cheese vintage lincolnshire poacher, smooth silky textured, mature flavour  with crisp sourdough, truffle honey, richard's homemade chutney  drink recommendation bodegas caro, aruma, malbec 2016 mendoza, argentina red plum - cherry - clove 125      175      carafe      bottle 7          8          23          30  quinta da romaneira, red cherry - plum - kirsch late bottled vintage port, portugal  quinta da romaneira, blackberry jam - cherry - fig 10 year old tawny port,	9

**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

