

Market Bistro

Seasonal British Food.

carrot,	carrot sponge, vanilla frosting, candied carrot, gingerbread ice cream wine recommendation	7
	deen, botrytis semillon peach - candied orange peel - honey australia	5
toffee apple,	toffee chocolate delice, apple sorbet, fudge, apple crisp wine recommendation	8
	quinta da romaneira, blackberry jam - cherry - fig 10 year old tawny port, portugal	4
set lemon curd,	lavender crumble, pear sorbet, blackberry wine recommendation	8
	chateau monteils, sauternes gren pineapple - passion fruit - lime 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 drink recommendation	9
	gamay fleurie clos de roliette, domaine coudert 2016 raspberry - violet - cassis France	
	125 175 carafe bottle	
	6 8 31 33	
	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

