

Market Bistro

Seasonal British Food.

valentines tasting menu

60 for 5 courses

45 for 5 course wine flight

aperitif

cherry & orange fizz

oysters,

garlic aioli, champagne pearls

nyetimber classic cuvee

confit celeriac,

truffle puree, mushroom ketchup

weinbut braunewell, spatburgunder 2015

cod,

curried carrot, spiced granola, carrot puree, curry oil

domaine marcel deiss, pinot gris "alsace"

to share

red poll short rib,

casserole, blue cheese potato mousse, roasted garlic

quinta da romaneira, sino da romaneira 2013

turkish delight,

champagne sorbet

to share

chocolate tart,

caramelized peanut, peanut butter ice cream

maury vintage, mas amiel

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

