

Market Kitchen

market fresh to table

COCKTAILS

-  **CITRUS ZING** 12.00
CITRUS NOTES / BITTER / FRESH
Italicus liqueur, lime, grapefruit cordial, Fever Tree Mediterranean
-  **LOMBARD STREET** 12.00
FRUITY / FLORAL
East London rum, lavender, raspberry purée, lime, St Germain, violet liqueur
-  **GUILDHALL** 12.00
SPICED / BITTERSWEET
Havana 7 rum, spiced syrup, citrus, Falernum, aromatic bitters
-  **WASTE NOT MARGARITA** 12.00
TANGY / SPICY
Ocho Reposado tequila, clementine cordial, spicy syrup
-  **RUM RUSH** 12.00
FULL BODIED / CREAMY
Havana rum infused with coconut, vermouth infused with cocoa nibs, Campari, coconut Milk
-  **GREEN DROP MARTINI** 12.00
MARTINI STYLE / REFRESHING
Malfy gin, grapefruit cordial, camomile citric water

NON ALCOHOLIC COCKTAILS

Ask our team for the full list.

-  **TRIPLE MINT MOJITO** 8.00
Pineapple, lime, mint, soda
-  **BEETS ON THE ROCKS** 8.00
Beetroot, coconut, ginger beer
-  **APPLE CRUNCH** 8.00
Lyre's non-alcoholic gin, green apple, cardamom syrup, egg white

CLASSICS
AVAILABLE
ON REQUEST

FOR THE TABLE

Bread and butter (v) 3.50

STARTERS

- Asparagus, wild garlic & white bean hummus, spring onion & hazelnut pesto 7.50 (ve)
- Roasted red pepper & tomato soup, basil oil, sourdough 5.00 (ve)
- Gin & tonic cured salmon, compressed apple & cucumber, fennel pollen, crème fraiche 9.50
- Duck breast, pickled pear, chicory, crispy sweet & sour shallots 7.50 | as main 15.00
- Smoked haddock fishcake, pickled fennel, chive hollandaise, crispy capers 6.95

MAINS

- Chicken schnitzel, cranberry relish, rocket & parmesan salad 14.50
- Fish and chips, crushed peas, homemade tartare sauce 13.95
- Crayfish, cherry tomato & chilli linguine 13.50
- 22B beef burger, skin on fries 15.95
add bacon 2.50
add avocado 3.00
add egg 1.50
add blue cheese 3.50
- Roasted butternut & sage risotto, crispy kale 11.50 (ve)

SIDES

- Chilli & almond tenderstem broccoli (v) 3.50
- Rocket & parmesan salad, balsamic dressing 3.50
- Maple & sage glazed carrots (ve) 3.50
- Triple cooked chips, 22B mayo (v) 3.50

DESSERTS

- Sticky toffee pudding, clotted cream ice cream 6.00 (v)
- Rhubarb Eton mess 6.00 (ve)

DRAUGHT BEER

East End Lager 5.95

Beyond the Tower Session IPA 6.00

Two Swans English IPA 6.25

: beer of the month :

Cowcatcher APA 6.25

BOTTLED BEER

Aspall Cider 4.5% 330ml 5.50

Heineken Zero 0.0% 330ml 3.95

Heineken 5% 330ml 4.75

Brewdog Punk Ipa 5.4% 330ml 5.50

Guinness 4.2% 330ml 4.50

Asahi 5% 330ml 4.75

Estrella Damm 5.4% 330ml 4.75

SOFT DRINKS

Orange or apple juice 3.95

Coke zero / Diet Coke 330ml 1.95

Fever-Tree Mixers 2.55

*Tonic, Soda water, Regular/Light tonic,
Elderflower tonic, Mediterranean tonic,
Clear lemonade, Ginger ale, Ginger beer*

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WINES ON TAP

	175ml	250ml	500ml	750ml
SPARKLING				
Vino Bianco Frizzante, Tenute Aurea, Veneto, Italy, NV	7.50	11.00	21.00	29.00
WHITE				
Agredo White, Veneto, Italy, MV	5.50	7.50	15.00	19.50
Tenuta Aurea Pinot Grigio, Friuli, Italy, 2018	6.00	8.00	16.00	24.00
Le Paradou Viognier, Chaudiere, Languedoc, France, 2019	7.00	9.50	19.50	28.00
ROSE				
Le Paradou Rose, France, 2019	7.00	9.50	19.00	28.00
RED				
Bernardo Farina Tempranillo Joven, Castilla y Joven, Spain, 2019	5.50	8.00	16.00	20.00
Domus Primitivo, Puglia, Italy, 2018	6.50	8.50	17.00	25.00
Bordeaux Rouge L'Entrepreneur, France, 2018	7.50	10.00	20.00	28.00
DESSERT AND FORTIFIED WINES				100ML
Taylor's LBV, Douro, Portugal, 2016				10.00

For wines by the bottle, ask our team for the full drinks list.

BREAKFAST

Start your day right with a speedy breakfast here at Market Kitchen, available to eat in or take away.

THE MARKET TO YOUR DOOR

For all in-office catering our fantastic team are here to help. Fresh, delicious food can be delivered to your floor or available for pick-up on Level 2. To see our catering brochure, email us at hello@themarket22.com.

EVENING AT MARKET KITCHEN

Coming in May! Join us after work as the sun sets on London for an evening at Market Kitchen. Get yourself your favourite drink and enjoy our delicious menu.

WASTE KNOT

Waste Knot take surplus vegetables and imperfect produce from farmer's fields and get it into chef's kitchens. Whilst making sure farmers get a fair price for their otherwise overlooked fruit and vegetables

NEVER MISS A THING

Stay up to date with the latest giveaways, offers and news by following us on Instagram:

@THEMARKET22

MANAGED BY RHC

(v) = Vegetarian (ve) = Vegan. A discretionary service charge of 12.5% will be added to your bill. Food allergies and intolerances: please speak to a member of our team about your requirements. Allergens are present in our kitchen so we cannot guarantee dishes are 100% allergen free. Please note fish may contain bones. All wines can be served in 125ml and 175ml measurements on request.