

Market Kitchen

market fresh to table

FOR THE TABLE

Bread and Butter (v) 3.50
Padron Peppers, Almonds & Smoked Salt (ve) 5.00

TO START

Pan-fried Goats Cheese, Smoked Tomato & Red Pepper Dressing, Chive Oil (v) 8.00
Quicke's Cheddar Rarebit, Fried Duck Egg, Pea Shoots, Vinaigrette (v) 8.00
Cauliflower Hummus, Flatbread, Harissa, Olives, Pine Nuts (ve) 8.00
South Coast Crab and Corn Fritters, Brown Crab Taramasalata, Charred Lemon 10.00
Ham Croquetas, Garlic & Parsley Aioli 8.00
Beef Tartare, Radish, Capers, Egg Yolk, House Sourdough
As Starter 12.00
As Main With Truffle & Parmesan Fries 21.00

**TURN OVER TO CHECK
OUT OUR SET MENU**

MAINS

Romaine Lettuce Wedge, Avocado Ranch Dressing, Poached Egg, Edamame, Sourdough Crumb, Padano (v) 12.50
Add Chicken Schnitzel strips + 5.00
Kimchi & Lentil Salad, Purple Cauli, Maple Beets, Charred Greens, Miso Lime Dressing (vg) 13.00
Pan-Fried Hake, Samphire, New Potatoes, Brown Shrimp Butter 18.00
Chicken Schnitzel, Green Beans, Fennel, Lemon, Fries 14.50
Twice-Cooked Pork Belly, Dauphinoise Nuggets, Wild Garlic Salsa Verde, Tenderstem & Red Wine Sauce 15.00
22B Beef Burger, Cheese, House Pickles, Onion, Fries 15.95
add bacon + 2.00

FROM THE GRILL

All served with - Fries, Fine Beans, Truffle & Shallot Butter
28-Day Dry Aged Dexter 300g Rib-Eye Steak 30.00
Old Spot Pork 300g Rib-Eye Steak 20.00

SIDES

Charred Greens, Miso Lime & Chilli Dressing (ve) 5.00
Rocket & Parmesan Salad, Balsamic Dressing 3.50
Dauphinoise & Gruyere Nuggets, Truffle and Parsley Mayonnaise (v) 6.00
Skin-on Fries, 22B Mayo (v) 3.50
Truffle & Parmesan Fries 6.00

DESSERT

Sticky Toffee Pudding, Clotted Cream Ice Cream 6.00 (v)
Lemon Posset, Amaretti Biscuits 6.00
(Ask for weekly special)

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.

Set Menu

AVAILABLE MON - FRI, 12-3PM

2 COURSES - £19.50 | 3 COURSES - £24.00

STARTERS

Romaine Lettuce Wedge, Avocado Ranch, (v)
Poached Egg, Edamame, Sourdough Crumbs,

Flatbread, Cauliflower Hummus (ve)
Harissa, Olives, Pine Nuts

Dauphinoise & Gruyere Nuggets
Truffle & Parsley Mayo

MAINS

Kimchi & Lentil Salad (ve)
Roasted Cauli, Maple Beets, Charred
Greens, Miso Lime Dressing

Chicken Schnitzel
Green Beans, Fennel, Charred Lemon,
Skin-On Fries

28 Day Dry-Aged Minute Steak
Fries, Fine Beans, Truffle & Shallot
Confit Butter

DESSERTS

Lemon Posset (v)
Amaretti Biscuits

Sticky Toffee Pudding (v)
Salted Caramel Sauce, Clotted Cream

Coconut Cake (ve)
Passion Fruit, Coconut Cream

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*

WINES ON TAP

SPARKLING

Vino Bianco Frizzante, Tenute Aurea,
Veneto, Italy, NV

WHITE

Agredo White, Veneto, Italy, MV

Tenuta Aurea Pinot Grigio, Friuli, Italy, 2018

Le Paradou Viognier, Chaudiere, Languedoc,
France, 2019

ROSE

Le Paradou Rose, France, 2019

RED

Bernardo Farina Tempranillo Joven, Castilla
y Joven, Spain, 2019

Domus Primitivo, Puglia, Italy, 2018

Bordeaux Rouge L'Entrepreneur, France, 2018

DESSERT AND FORTIFIED WINES

Taylor's LBV, Douro, Portugal, 2016

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

	175ml	250ml	500ml	750ml
Vino Bianco Frizzante, Tenute Aurea, Veneto, Italy, NV	7.50	11.00	21.00	29.00

	175ml	250ml	500ml	750ml
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


	175ml	250ml	500ml	750ml
Le Paradou Rose, France, 2019	7.00	9.50	19.00	28.00


	175ml	250ml	500ml	750ml
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


100ML


10.00


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*