

Market Kitchen

market fresh to table

FOR THE TABLE

Sourdough, Marmite Butter 4

Pigs in Blankets 7

Ham Croquettes, Cranberry Ketchup 6

Roast Celeriac Soup, Walnuts, Gordal Olives, Crispy Sage (gf) 5

Ham Hock Terrine, Pickled Shallot and Parsley Salad, Parsley Emulsion, Crouton 7

Gin and Beetroot Cured Salmon, Smoked Eel, Goats Curd, Apple and Chive (gf) 9.5

Charred Cauliflower Steak, Savory Granola, Chervil, Miso Dressing (ve, gf) 6

Delica Pumpkin Risotto, Pumpkin Pure, Chestnuts, Toasted Pumpkin Seeds (ve, gf) 13.50

Line Caught Atlantic Cod, Coppa, New Potatoes, Spinach, Saffron, Brown Shrimp Veloute 17.50

Stout Braised Beef Cheek, Creamed Potato Puree, Hazelnut Crusted Carrots, Sticky Onion, Thyme Jus 16.5

Stuffed Ballotine of Turkey, Fondant Potato, Confit Leg, Sprouts, Port Jus 17.5

Double Cheeseburger, Bacon, Blue Cheese, House Pickle, The Market Burger Sauce, Fries 15

28 Day Dry Aged Sirloin Steak, Truffle and Shallot Butter, Parmesan Fries (gf) 30

Charred Greens, Miso, Chill
and Lime (ve) 5

Rocket Salad 3.5

Skin on Fries,
Truffle Mayo 4

TO FINISH

Spiced Egnog Creme Brulee, Short Bread 7

Sticky Toffee Pudding, Rum Caramel, Salted Caramel Ice Cream 7

Christmas Pudding, Brandy Butter, Vanilla Ice Cream 7

(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.

SOFT DRINKS

Orange or apple juice	3.95
Coke zero / Diet Coke 330ml	1.95
Fever-Tree Mixers	2.55
<i>Tonic, Soda water, Regular/Light tonic, Elderflower tonic, Mediteranean tonic,</i>	

DRAUGHT BEER

East End Lager	5.95
Beyond The Tower IPA	6.00
Two Swans NEPA	6.25
<i>Beer of the month...</i>	
Cowcatcher APA	6.25

BOTTLED BEER

Aspall Cider 4.5% 330ml	5.50
Heineken Zero 0.0% 330ml	3.95

WINES ON TAP

SPARKLING	175ml	250ml	500ml	750ml
Vino Bianco Frizzante, Tenute Aurea, Veneto, Italy, NV	7.50	11.00	21.00	29.00
WHITE	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
Sauvignon Blanc, Val de Loire, France	7.50	10.50	21.00	29.00
Marsilea Verdejo, Valencia Spain	8.00	11.00	22.00	30.00
ROSÉ				
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
Cabernet Sauvignon, Tuscany, Italy	8.00	11.00	22.00	31.00

COCKTAILS

	CHRISTMAS MIMOSA	8
	<i>SPICED / CRISP</i> Mulled Cranberry, Pink Gin, Prosecco	
	FESTIVE REVIVER	10
	<i>CITRUS / UMAMI</i> Sesame Vodka, Clarified Lemon, Grand Marnier, Lillet Blanc	
	EGGNOGG	10
	<i>SPICED / CREAMY</i> Martel VS, Chai Syrup, Orgeat, Egg, Biscuit	
	WASTE NOT MARGARITA	12
	<i>TANGY / SPICY</i> Ocho Reposado tequila, clementine cordial, spicy syrup	
	MULLED WINE	6.50
	Merlot, Nutmeg, Cinnamon, Cloves, Orange, Port	
	MULLED CIDER	6.50
	Apple Cider, Lemon, Cinnamon, Rum	

MOCKTAILS

	TRIPLE MINT MOJITO	8
	Pineapple, lime, mint, soda	
	CHAI LEMONADE	8
	Lemon, Chai, Soda, Coconut Flakes	

*classics available
on request*