

# Market Kitchen Lunch

SERVED 11.00 - 15.00

## NIBBLES

**Nocellara del Belice Olives 5**  
(ve,gf)

**Spiced Cashew Nuts 3.5**  
(ve,gf)

**Grilled Focaccia 5.5**  
olive oil (ve)

**Corn Ribs 4**  
(ve,gf)

## STARTERS

**Juniper-cured Chalk  
Stream Trout 9.5**  
cucumber, dill vinaigrette,  
sour cream

**Celeriac & Apple Soup 7**  
chestnut cream (v,gf)

**Mushroom &  
Parmesan Tart 7.5**  
grilled cauliflower, shiitake  
& shiso

**Miso-glazed Butternut & Kale  
Salad 7**  
radicchio, wild rice  
(ve,gf)

## MAINS

**Beetroot & Blue Cheese Risotto 16**  
smoked hazelnuts (v,gf)  
**Make it vegan (ve) 14.5**

**Pan Fried Cod 21**  
roasted & pickled salsify,  
smoked cream, watercress (gf)

**Mezzi Rigatoni 16**  
ox cheek ragu, Parmesan

**The Market Burger 15.5**  
Hereford beef burger, cheese, burger sauce,  
pickles & fries

**Make it vegan (ve) 14.5**  
Gluten free buns available

**Chicken Schnitzel 17**  
rose harissa mayonnaise, fries

**Bavette Steak 23**  
glazed shallot, fries, Chimichurri (gf)

**Dingley Dell Pork Chop 19.5**  
Savoy cabbage, nduja jus

**Caesar Salad 13**  
Cos lettuce, garlic dressing,  
sourdough croutons (v)  
**Add breaded chicken 5**

## SIDES

**Skin-on Fries 5**  
(ve,gf)

**Mix Leaf Salad 4**  
(ve,gf)

**Hasselback Potatoes 5**  
oregano salt (ve,gf)

**Sauteed Kale 4**  
chilli & garlic (gf)

**Braised Red Cabbage 4.5**  
(gf)

## DESSERTS

**Sticky Toffee Pudding 7**  
clotted cream ice cream

**Apple & Chestnut Market Mess 7.5**  
(ve,gf)

**Selection of Ice Creams  
& Sorbets 2.5**

MANAGED BY **RHC**

Vegetarian (v) Vegan (ve) Gluten free (gf). A discretionary service charge of 12.5% will be added to your bill. The service charge you pay today is fully and fairly distributed among our employees. Food allergies and intolerances: please speak to a member of staff about your requirements. Allergens are present in our kitchen so we cannot guarantee dishes are 100% allergen free. Please note game may contain shot and fish may contain bones. All prices include VAT.

# Market Kitchen Lunch

## DRAUGHT BEER

Birra Moretti	6.75
Guinness	6.25
ELB Twist Pale Ale	6.25
Crafty Apple Cider	6.5
ELB Cowcatcher IPA	6.6

## BOTTLED BEER

Lucky Saint 0.5% 330ml	5.5
Heineken Zero 0.0% 330ml	4.5
Brewdog Punk IPA 5.4% 330ml	5.5
Asahi 5% 330ml	5.5
Estrella Damm 5.4% 330ml	5.5
Aspall Cider 4.5% 330ml	5.5
Old Mout Cider	6.95
<i>Strawberry &amp; Lime / Kiwi &amp; Lime</i>	

## JUICES

Orange, Apple or Pineapple	3.5
Virgin Mary	4.5

## SOFT DRINKS

Coke/ Coke Zero / Diet Coke 330ml	2.8
San Pellegrino Limonata / Aranciata	2.9
Fever-Tree Mixers	2.6
<i>Tonic, Soda Water, Regular/Light Tonic, Elderflower Tonic, Mediterranean Tonic, Clear Lemonade, Ginger Ale, Ginger Beer, Blood Orange Soda</i>	

## TEA AND COFFEE

### COFFEE

Espresso	2.5
Americano	3.2
Flat White / Cortado	3.65
Latte / Cappuccino	3.8
Mocha	4.0

### TEA AND HOT CHOCOLATE

Tea	2.8
<i>English Breakfast, Earl Grey, Fog Green, Chamomile, Darjeeling, Goji and Cranberry, Lemon and Ginger</i>	
Hot Chocolate	3.8

## WINES ON TAP AND SPARKLING

WHITE	175ml	250ml	Bottle
Agredo White, Veneto, Italy, NV	6.4	8.5	24.5
La Cavea, Trebbiano, Veneto, Italy, 2023	7	9.2	26.5
Le Paradou Viognier, Chaudiere, Languedoc, France, 2022	8.2	11.3	33
Lestrille Sauv./Semillon, Bordeaux, France, 2022	9.2	12.8	37
<b>ROSÉ</b>			
La Cavea, Rosata, Veneto, Italy, 2022	7.2	9.7	28
<b>RED</b>			
La Cavea, Merlot/Pinot Nero, Veneto, Italy, 2022	6.5	8.5	25
Bernardo Farina Tempranillo Joven, Castilla y Joven, Spain, 2022	7	9.5	28
Lestrille Cab Sauv/Merlot, Bordeaux, France, 2022	8.4	11.5	33.5
<b>SPARKLING WINE</b>			
Ca' di Alte Prosecco Spumante Extra Dry, Veneto, Italy, NV	9.5	-	34

## ASK OUR TEAM FOR THE FULL DRINKS LIST.

### THE MARKET TO YOUR DOOR

Fresh, delicious food can be delivered to your floor or available for pick-up on Level 2 for any event, big or small. To see our catering brochure, email us at [hello@themarket22.com](mailto:hello@themarket22.com).

From bakery classes to free coffee, happy hours to special events, the market holds a huge variety of fun and engaging incentives to brighten your day.

Never miss a thing by scanning the QR code above and see what is on.



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