

Market Kitchen Lunch

SERVED 11.00 - 15.00

NIBBLES

Nocellara del Belice Olives 4
(ve,gf)

Spiced Cashew Nuts 4
(ve,gf)

Grilled Focaccia 5.5
olive oil (ve)

Padron Peppers 7
(ve,gf)

Taramasalata 6
grilled flatbread (ve)

STARTERS

Smoked Mackerel 8
new potatoes, dill crème
fraîche, wasabi (gf)

**Sweet Potato &
Butternut Soup 7**
toasted pumpkin seeds (ve,gf)

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

Grilled Aubergine 7.5
basil pesto, vegan feta
(ve,gf)

MAINS

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

Pan Fried Sea Bream 21
mussels, pak choi, dashi &
seaweed broth (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

Caesar Salad 13
Cos lettuce, garlic dressing,
sourdough croutons (v)

Add breaded chicken 5

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

Dingley Dell Pork Chop 19.5
Savoy cabbage & Nduja jus (gf)

Chicken Schnitzel 17
Parmesan & truffle mayonnaise, fries

SIDES

Skin-on Fries 5
(ve,gf)

Mix Leaf Salad 4
(ve,gf)

Sauteed Kale 4
Sriracha mayonnaise (ve,gf)

Corn Ribs 4
(ve,gf)

Roasted Jerusalem Artichokes 4.5
truffle (gf)

Truffle Mayonnaise 2

DESSERTS

Caramelised Lemon Posset 7
shortbread, charred lemon

Chocolate & Almond Tart 7
vanilla ice cream

Petit Fours 7.5
chocolate - white choc - hazelnut

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 & Lime / Kiwi & Lime</i>	

JUICES

Orange, Apple or Pineapple	3.5
Virgin Mary	4.5

SOFT DRINKS

Coke/ Coke Zero / Diet Coke 330ml	2.45
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	750ml
Agredo White, Veneto, Italy, MV	5.75	8	20.75
La Cavea, Pinot Bianco, Veneto, Italy, 2023	6.8	9	25
Le Paradou Viognier, Chaudiere, Languedoc, France, 2019	7	10	28.75
Sauvignon Blanc, Val de Loire, France	8	11	31

ROSÉ

La Cavea, Pinot Nero, Veneto, Italy, 2022	7.5	10	29
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RED

La Cavea, Merlot/Pinot Nero, Veneto, Italy, 2022	6.25	8.5	21.75
Domus Primitivo, Puglia, Italy, 2018	7	9	26.25
Bordeaux Rouge L'Entrepreneur, France, 2018	8	10.5	30

SPARKLING WINE

Ca' di Alte Prosecco Spumante Extra Dry, Veneto, Italy, NV	175ml	750ml
	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.

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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