



Market Kitchen Lunch

SERVED 11.00 - 15.00

NIBBLES

Nocellara del Belice Olives 5
(ve,gf)

Grilled Focaccia 5.5
olive oil (ve)

Corn Ribs 4
(ve,gf)

Spiced Cashew Nuts 3.5
(ve,gf)

Pigs in Blankets 6.5
honey mustard

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

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

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

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

Make it vegan (ve) 14.5
Gluten free buns available

Turkey, Bacon & Chestnut Pie 18
roasted parsnip & cranberry gravy

Mezzi Rigatoni 16
ox cheek ragu, Parmesan

Turkey Schnitzel 17
rose harissa mayonnaise, fries

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

Add breaded chicken 5

SIDES

Skin-on Fries 5
(ve,gf)

Hasselback Potatoes 5
kale & cranberry (ve,gf)

Roasted Brussel Sprouts 4
smoked bacon & shallots (gf)

Mix Leaf Salad 4
(ve,gf)

Mulled Red Cabbage 4.5
(gf)

DESSERTS

Sticky Toffee Pudding 7
clotted cream ice cream

Cranberry Market Mess 7.5
chestnut cream, meringue (ve,gf)

Christmas Pudding 7.5
brandy custard

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	2.8
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
ROSÉ			
La Cavea, Rosata, Veneto, Italy, 2022	7.2	9.7	28
RED			
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
SPARKLING WINE	175ml		Bottle
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.

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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