Market Kitchen Lunch

SERVED 11.00 - 15.00

NIBBLES ∞

Marinated Olives 4 rosemary & lemon (ve)

Smoked Almonds 4 (ve)

Grilled Focaccia 5.5 olive oil (ve)

Padron Peppers 7 (ve)

Rose Harissa Hummus 6.5 grilled flatbread (ve)

STARTERS

Cured Beef Salad 9 parmesan & rocket

Courgette & Basil Soup 7 black olive tapenade (ve)

Trout Tartare 11 avocado, shiso & dill crème fraîche

Burrata 9.5 heirloom tomatoes & basil (v)

MAINS

Summer Vegetable Risotto 16

peas, grilled artichokes pickled radish (ve)

Add grated parmesan 2

smoked cream sauce, roe, dill

Linguine 15

pancetta, parmesan, black pepper

The Market Burger 15.5

Hereford beef burger, cheese, burger sauce, pickles & fries

Make it vegan (ve) 14.5

Roasted Dingley Dell Pork Chop 19.5

apple compote, grilled new season onion, wholegrain mustard sauce

Pan Fried Cod 21

Dry-aged Hereford Rib-eye Steak 33.5

fries, watercress, peppercorn sauce or garlic butter Chicken Schnitzel 17

parmesan & truffle mayonnaise, fries

Caesar Salad 13

Cos lettuce, garlic dressing, sourdough croutons (v)

Add breaded chicken 5

SIDES ×

Skin on fries 5

Tenderstem broccoli 5.5 chilli & garlic (ve)

Mix leaf salad 4

Grilled hispi cabbage 4

Crushed new potatoes 5

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

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DRAUGHT BEER

Birra Moretti	6.75
Guinness	6.25
Twist Pale Ale	6.25
Crafty Cider	6.5
Cowcatcher IPA	6.6
BOTTLED BEER	
Lucius Scient of Ext. 770 mil	
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

JUICES

5.5

6.95

3.8

Aspall Cider 4.5% 330ml

Strawberry & Lime | Kiwi & Lime

Old Mout Cider

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

Tonic, Soda Water, Regular/Light Tonic, Elderflower Tonic, Mediterranean Tonic, Clear Lemonade, Ginger Ale, Ginger Beer, Blood Orange Soda

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 English Breakfast, Earl Grey, Fog Green, Chamomile, Darjeeling, Goji and Cranberry,

Lemon and Ginger

Hot Chocolate

WINES ON TAP AND SPARKLING

WHITE	175ml	250ml	750ml	
Agredo White, Veneto, Italy, MV	5.75	8	20.75	
Tenuta Aurea Pinot Grigio, Friuli, Italy, 2018	6.5	8.5	23	
Le Paradou Viognier, Chaudiere, Languedoc, France, 2019	7	10	28.75	
Sauvignon Blanc, Val de Loire, France	8	11	31	
ROSÉ				
Le Paradou Rose, France, 2019	7.5	10	29	
RED				
Bernardo Farina Tempranillo Joven, Castilla y Joven, Spain, 2019	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			175ml	750ml
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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Vegetarian (v) Vegan (ve) Gluten free (gf). A discretionary service charge of 12.5% will be added to your bill. 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.