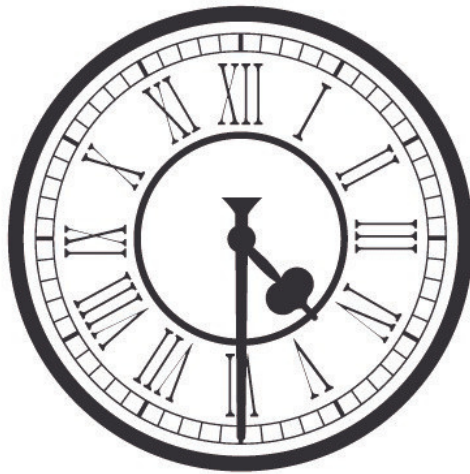


• GREENWICH, LONDON •

MARKET BRASSERIE



OPENING TIMES

BREAKFAST:

MONDAY-FRIDAY: 06:30-10:30
WEEKEND AND BANK HOLIDAYS: 07:00-11:00

DINNER:
17:00-22:00

ONE WATERVIEW DRIVE
GREENWICH PENINSULA
SE10 0TW
LONDON, UK



STARTERS & SHARING PLATTERS

SEASONAL SOUP OF THE DAY 	£8.50
BAKED CELERIAC  Caramelised onion, hazelnut, ricotta cheese	£14.00
TANDOORI SPICE SCALLOPS Yoghurt, mint, chickpeas	£21.00
CARPACCIO OF SURREY BEEF Shallot purée, fennel, shaved Parmesan, hazelnut	£17.00
BURRATA AND BEETROOT 	£15.00
PEAR, avocado, basil pesto	
TO SHARE	
BAKED VACHERIN Truffle confit garlic crackers	£33.00
BRITISH CHARCUTERIE BOARD Salami, chorizo, capocollo, piccalilli	£29.00

MAIN COURSES

MUSHROOM RISOTTO WITH AGED PARMESAN 	£11.00 / £16.00
Sautéed and pickled mushroom, ceps powder	
ROASTED BREAST OF PHEASANT Parsnip, savoy cabbage, crispy pancetta, truffle jus	£20.00
LINE CACHED PAN-FRIED HAKE Lovage, sautéed potatoes, burned leeks, mussels	£21.00
FISH & CHIPS Cod loin, seared scallop, chips, pea and mussel velouté	£23.00
LOBSTER & CHIPS Lobster tail, claws, truffled chips, pea and mussel velouté	£59.00

For our daily specials please ask our waiting staff who will be delighted to assist

 Vegetarian  VG Vegan

Some of our menu items contain allergens. Allergy information can be obtained by talking to our waiting staff.
All prices include VAT. A discretionary 12.5% service charge will be added to your final bill.

FROM OUR CHARCOAL OVEN

LAND

BLACK ANGUS RIB-EYE STEAK 250G	£29.00
BEEF FILLET 250G	£36.00
CÔTE DE BOEUF (TO SHARE) 700-800G	£57.00
BBQ BONELESS CHICKEN THIGH	£19.00
BBQ PORK RIBS	£21.00
HERB MARINATED LAMB CHOPS 300-350G	£39.00
HOMEMADE BEEF BURGER 200G	£18.00
KALE AND SPINACH FALAFEL BURGER VG	£16.00
Served on a plant-based beetroot bun, tomato relish, vegan cheese, crisp lettuce and French fries	

SEA

GRILLED SALMON DARNE	£18.00
GRILLED DOVER SOLE	£26.00
GRILLED STUFFED SQUID	£19.00
Tomato, chilli, onion, coriander	

SAUCES

PEPPERCORN	£1.50
RED WINE JUS	
BÉRNAISE	
GARLIC & HERB BUTTER	

SIDES

ROASTED CAULIFLOWER WITH CUMIN AND SALSA VERDE	£5.50
CREAMY MASHED POTATO	£5.50
ROCKET & PARMESAN SALAD WITH BALSAMIC DRESSING	£5.00
ASIAN SLAW	£5.00
CHUNKY CHIPS WITH TRUFFLE AND PARMESAN	£6.50
FRENCH FRIES	£5.00



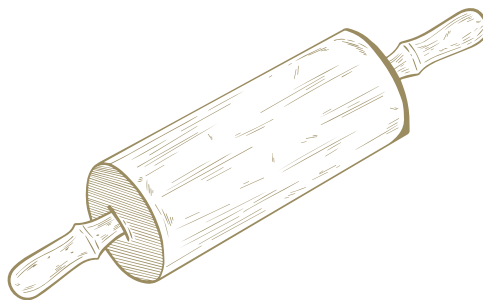
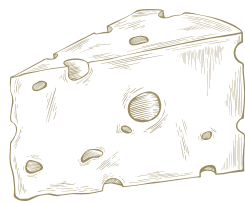
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DESSERT AND CHEESE

SPICED ENGLISH CUSTARD TART Marinated winter berries, caramel snap	£8.00
CHOCOLATE AND CHERRY CRÉMEUX Creamy chocolate mousse with glazed Amarena cherries	£8.00
BAILEYS CHEESECAKE Clementine gel, white chocolate shard	£9.00
ASSORTMENT OF SEASONAL SLICED FRUIT VG	£7.50
SELECTION OF ICE CREAMS Please ask for our selection of ice cream and sorbets	£7.50
BRITISH CHEESE PLATTER Beenleigh blue, Caerphilly, Cornish Yarg and Turnworth with quince jelly, grapes, celery and crackers	£14.00 / £26.00



SWEET WINE

	125ML	BOTTLE
SAUTERNES, CHÂTEAU DELMOND, BORDEAUX, FRANCE, 2015	£12.00	£52.00
LATE HARVEST GEWÜRTZTRAMINER, MONTES, VALLE CENTRAL, CHILE, 2015	£12.00	£30.00

FORTIFIED WINE

	100ML	BOTTLE
JUSTINOS MADEIRA 10YR MALVASIA, PORTUGAL	£12.00	£72.00
MANZANILLA 'DELICIOSA' PAGO DE MIRAFLORES, ANDALUCIA, SPAIN	£8.00	£26.00
OFFLEY LBV PORT, DOURO, 2016 PORTUGAL	£7.00	£45.00
SANDEMAN 10 YEAR TAWNY PORT NV PORTUGAL	£9.00	£49.00
GRAHAMS VINTAGE 1997 PORTUGAL	£16.00	£110.00

HOT BEVERAGES

CAPPUCINO	£5.00
CAFÉ LATTE	£5.00
AMERICANO	£5.00
FLAT WHITE	£5.00
ESPRESSO	£5.00
MOCHA	£5.00

LIQUEUR COFFEE

IRISH COFFEE	£15.50
GRAND MARNIER	£13.00
HENNESSY FINE DE COGNAC	£13.00
ESPRESSO MARTINI	£16.00

TEA SELECTION FROM CAMELLIA'S TEA HOUSE	£5.00
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Wines are also available in 125ml & 250ml measures.

Please note that a discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT at the prevailing rate. Vintages may vary due to availability

À LA CARTE BREAKFAST

CONTINENTAL BREAKFAST £21.00

Fresh Juices: orange juice, grapefruit juice, apple juice or smoothie of the day
Selection of cold cuts and cheese: roasted honey ham, turkey, Parma ham, mature cheddar cheese, Emmental cheese, Gouda cheese or smoked fish platter
Selection of bread rolls, croissant, muffin and Danish pastry with assortments of jams and butter
Sliced seasonal fruit platter
Choice of your cereal with Greek plain yoghurt, fruit yoghurt or porridge

FULL ENGLISH BREAKFAST £25.00

Two free-range hen's eggs cooked to your liking: scrambled, fried, boiled or poached
Served with back bacon, pork Cumberland sausage, hash brown, grilled plum tomato, sautéed mushrooms, baked beans
Upon request: streaky bacon | chicken sausage | vegetable sausage | black pudding

SPECIALITY ITEMS

Three egg omelette | White omelette £10.50
Add your favourite toppings: ham, cheese, mushrooms, onions, peppers, chillies, spinach, tomato

Eggs Benedict – English muffin, honey roasted ham, poached eggs, Hollandaise sauce £13.50

Eggs Florentine – English muffin, sautéed baby spinach, poached eggs, Hollandaise sauce £12.50

Eggs Royale – English muffin, smoked salmon, poached eggs, Hollandaise sauce £14.50

Sourdough, avocado & poached eggs – crushed avocado, coriander and tomato on toasted sourdough bread and soft poached eggs £13.50

Smoked cod kedgeree – Poached hen's egg, cumin, coriander and turmeric spiced rice £16.50

Fluffy American pancakes served with maple syrup and toppings of your choice: mixed berries or streaky bacon £11.50

Vegan Morning – vegetarian sausages, grilled plum tomato with herbs, **VG** roasted vegetables served with a smashed avocado on toasted sourdough crumpet £12.50

COFFEE SELECTION £5.00

Coffee | Cappuccino | Cafe latte | Americano | Flat white | Espresso | Mocha

CAMELLIA'S TEA HOUSE £4.75

Breakfast Tea | Lemon and Ginger | Very Berry | Mint | Camomile | Green Tea | Earl Grey

TABLE D'HÔTE MENU

Our table d'hôte menu is available for groups over 7 guests and pre-paid bookings.

2 COURSES £30

3 COURSES £37

STARTERS

TANDOORI SPICE SCALLOPS

Yoghurt, mint, chickpeas

CARPACCIO OF SURREY BEEF

Shallot purée, fennel, shaved Parmesan, hazelnut

BURRATA AND BEETROOT

Pear, avocado, basil pesto

MAIN COURSES

ROASTED BREAST OF PHEASANT

Parsnip, savoy cabbage, crispy pancetta, truffle jus

LINE CACHED PAN-FRIED HAKE

Lovage, sautéed potatoes, burned leeks, mussels

MUSHROOM RISOTTO WITH AGED PARMESAN

Sautéed and pickled mushroom, ceps powder

DESSERTS

SPICED ENGLISH CUSTARD TART

Marinated winter berries, caramel snap



CHOCOLATE AND CHERRY CRÉMEAUX

Creamy chocolate mousse, glazed Amarena cherries

BAILEYS CHEESECAKE

Clementine gel, white chocolate shard



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PRE-THEATRE DINNER MENU

STARTERS

SEASONAL SOUP OF THE DAY 	£8.50
TANDOORI SPICE SCALLOPS Yoghurt, mint, chickpeas	£21.00
CARPACCIO OF SURREY BEEF Shallot purée, fennel, shaved Parmesan, hazelnut	£17.00
BURRATA AND BEETROOT 	£15.00
Pear, avocado, basil pesto	

MAIN COURSES

MUSHROOM RISOTTO WITH AGED PARMESAN 	£11.00 / £16.00
Sautéed and pickled mushroom, ceps powder	
LINE CACHED PAN-FRIED HAKE	£21.00
Lovage, sautéed potatoes, burned leeks, mussels	
ROASTED BREAST OF PHEASANT	£20.00
Parsnip, savoy cabbage, crispy pancetta, truffle jus	
BBQ BONELESS CHICKEN THIGH	£19.00
LOBSTER & CHIPS	£59.00
Lobster tail, claws, truffled chips, pea and mussel velouté	
BLACK ANGUS RIB-EYE STEAK 250G	£29.00
GRILLED DOVER SOLE	£26.00
KALE AND SPINACH FALAFEL BURGER 	£18.00
Served on a plant-based beetroot bun, tomato relish, vegan cheese, crisp lettuce and French fries	
PASTA LINGUINE 	£11.00 / £16.00
Basil pesto and courgette	

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SAUCES

£1.50

PEPPERCORN
RED WINE JUS
BERNAISE
GARLIC & HERB BUTTER

SIDES

ROASTED CAULIFLOWER WITH CUMIN AND SALSA VERDE £5.50
CREAMY MASHED POTATO £5.50
ROCKET & PARMESAN SALAD WITH BALSAMIC £5.00
ASIAN SLAW £5.00
CHUNKY CHIPS WITH TRUFFLE AND PARMESAN £6.50
FRENCH FRIES £5.00

DESSERTS

SPICED ENGLISH CUSTARD TART £8.00
Marinated winter berries, caramel snap

CHOCOLATE AND CHERRY CRÉMEUX £8.00
Creamy chocolate mousse with glazed Amarena cherries

BAILEYS CHEESECAKE £9.00
Clementine gel, white chocolate shard

ASSORTMENT OF SEASONAL SLICED FRUIT **VG** £7.50

SELECTION OF ICE CREAMS £7.50
Please ask for our selection of ice cream and sorbets

BRITISH CHEESE PLATTER **V** £14.00 / £26.00
Beenleigh blue, Caerphilly, Cornish Yarg and Turnworth with quince jelly, grapes,
celery and crackers

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V Vegetarian **VG** Vegan

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