

STARTERS & SHARING PLATTERS

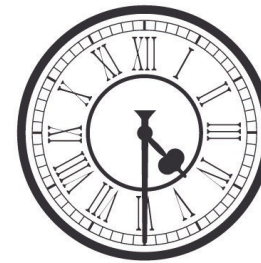
SEASONAL SOUP OF THE DAY 	£8.50
BAKED CELERIAC  Caramelised onion, hazelnut, ricotta cheese	£14.00
SALMON MI-CUIT GLAZED WITH SOY AND HONEY Brioche, beetroot and wasabi mayo	£19.00
SALAD OF QUAIL Apple, rhubarb and pomegranate	£17.00
QUINOA SALAD WITH GREEN ASPARAGUS  Squash, broccoli, pine nuts, tahini dressing	£16.00

TO SHARE

BAKED VACHERIN Truffle confit garlic crackers	£29.00
BRITISH CHARCUTERIE BOARD Salami, chorizo, capocollo, piccalilli	£29.00

MAIN COURSES

SPINACH AND RICOTTA TORTELLINI  Parmesan, char tomatoes and pepper sauce	£16.00
ROASTED RUMP OF LAMB Almond potato, peas, lamb jus	£22.00
PAN-FRIED SEA TROUT Cauliflower, romanesco, scallop foam	£21.00
FISH & CHIPS Cod loin, seared scallop, chips, pea and mussel velouté	£24.00
LOBSTER & CHIPS Lobster tail, claws, truffled chips, pea and mussel velouté	£59.00



MARKET BRASSERIE

• GREENWICH, LONDON •

FROM OUR CHARCOAL OVEN

LAND

BLACK ANGUS RIB-EYE STEAK 250G	£31.00
BEEF FILLET 250G	£37.00
CÔTE DE BOEUF 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	£19.00
KALE AND SPINACH FALAFEL BURGER  Served on a plant-based beetroot bun, tomato relish, vegan cheese, crisp lettuce and French fries	£16.00

SEA

GRILLED SALMON DARNE	£19.00
GRILLED DOVER SOLE	£30.00
GRILLED STUFFED SQUID Tomato, chilli, onion, coriander	£19.00

SAUCES

PEPPERCORN	£1.50
RED WINE JUS	
BÉRNAISE	
GARLIC & HERB BUTTER	

SIDES

ROASTED CAULIFLOWER WITH CUMIN AND SALSA VERDE	£5.50
CREAMY MASHED POTATO	£6.00
ROCKET & PARMESAN SALAD WITH BALSAMIC DRESSING	£5.00
ASIAN SLAW	£5.00
CHUNKY CHIPS WITH TRUFFLE AND PARMESAN	£7.00
FRENCH FRIES	£6.00




DESSERTS

BLOOD ORANGE AND YUZU TART Rosemary syrup, honey drizzle cake	£9.00
MASCARPONE AND COFFEE DELICE Biscotti crumble, espresso gel	£9.00
STICKY DATE AND FIG PUDDING Tonka bean ice cream	£9.00
BLACK FOREST CRÉMEUX Amarena cherries, vanilla cream	£9.00
ASSORTMENT OF SEASONAL FRUIT 	£8.00
SELECTION OF ICE CREAMS Please ask for our selection of ice cream and sorbets	£8.00
BRITISH CHEESE PLATTER  Beenleigh blue, Caerphilly, Cornish Yarg and Turnworth with quince jelly, grapes, celery and crackers	£15.00 / £26.00


TABLE D'HÔTE MENU

Available for groups over 7 guests and pre-paid bookings.

STARTERS



SALMON MI-CUIT GLAZED WITH SOY AND HONEY Brioche, beetroot and wasabi mayo
SALAD OF QUAIL Apple, rhubarb and pomegranate
QUINOA SALAD WITH GREEN ASPARAGUS  Squash, broccoli, pine nuts, tahini dressing

MAIN COURSES

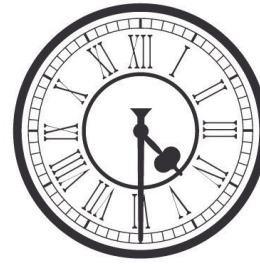
ROASTED RUMP OF LAMB Almond potato, peas, lamb jus
PAN-FRIED SEA TROUT Cauliflower, romanesco, scallop foam
SPINACH AND RICOTTA TORTELLINI  Parmesan, char tomatoes and pepper sauce

DESSERTS

BLOOD ORANGE AND YUZU TART Rosemary syrup, honey drizzle cake
MASCARPONE AND COFFEE DELICE Biscotti crumble, espresso gel
BLACK FOREST CRÉMEUX Amarena cherries, vanilla cream

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



MARKET BRASSERIE

• GREENWICH, LONDON •

CHAMPAGNE & SPARKLING WINE

	125ML	BOTTLE
Prosecco Spumante Brut, La Cavea, Veneto, Italy NV	£10.00	£45.00
Laurent Perrier 'La Cuvée' Brut NV	£15.00	£75.00
Laurent Perrier 'Cuvée Rose' NV	£17.00	£100.00
Laurent Perrier 'Ultra Brut' NV		£100.00
Laurent Perrier 2007		£100.00
Laurent Perrier Grand Siecle		£280.00

WHITE WINE

	175ML	250ML	BOTTLE
Macabeo, El Circo, Aragon, Spain 2020	£9.00	£11.00	£33.00
Vinho Verde Loureiro Alvarinho, Azevedo, Portugal 2020	£9.50	£12.00	£35.00
Sauvignon Blanc 'Wally', Les Caves de la Loire, Loire, France 2020	£10.00	£12.50	£41.00
Pinot Grigio 'Terrapieno', Alpha Zeta, Veneto, Italy 2020	£10.50	£13.50	£41.00
Albariño 'Sentidiño', Bodegas Gallegas, Rías Baixas, Galicia, Spain 2020	£11.50	£14.50	£45.00
Chardonnay, Peter Lehmann Hill & Valley, Eden Valley, Australia 2020	£13.00	£17.00	£50.00
Greywacke Sauvignon Blanc, Marlborough, New Zealand 2020	£15.00	£19.50	£57.00

RED WINE

	175ML	250ML	BOTTLE
Organic Monastrell, Familia Castaño, Murcia, Spain 2020	£9.00	£11.00	£33.00
Esteva Douro Tinto, Casa Ferreirinha, Douro, Portugal 2019	£9.50	£12.00	£35.00
Montepulciano d'Abruzzo, Il Faggio, Abruzzo, Italy 2019	£10.00	£13.50	£37.00
Merlot, Château Haut-Blanville, Pays d'Oc, France 2020	£11.50	£14.50	£44.00
Malbec, Amalaya, Calchaquí Valley, Salta, Argentina 2020	£11.00	£14.00	£42.00
Rioja Crianza, Bodegas LAN, Spain 2018	£12.50	£15.50	£47.00
Pinot Noir, Tinpot Hut, Marlborough, New Zealand 2018	£14.00	£19.00	£55.00

ROSÉ WINE

	175ML	250ML	BOTTLE
Rioja Rosado, El Coto, Spain 2020	£9.50	£12.50	£37.00
Estérelle Côtes de Provence, Château du Rouët, Provence, France 2020	£10.50	£14.50	£45.00

COGNAC

Martell VSOP	£13.50
Martell XO	£21.00
Remy Martin VSOP	£14.50
Remy 1738	£34.00
Hennessy Paradis	£96.00
Janneau VSOP Armagnac	£21.00

WHISKEY

Glenmorangie 18 YO	£19.00
Oban 14 YO	£15.50
Glenfiddich 15 Yo	£16.00
Woodford Reserve	£12.50
Tullamore Dew 12 YO	£18.00
Johnnie Walker Blue Label	£42.00

COCKTAILS

BEYOND THE CLOUD £18.00

Belvedere vodka, Archers shaken with lavender syrup, lemon juice balanced with a touch of grapefruit bitters.

CLIPPER NEGRONI £16.50

Inspired from an all-time classic, our very own Gin is stirred together with a specially infused range of vermouths to create a smooth and elegant finish.

THE FALCON £16.50

This hybrid cocktail brings together bourbon and spiced rum stirred with Cherry Herring liqueur and sweet vermouth with a dash of chocolate bitters. Finished with a touch of maraschino cherry liqueur.

NIGHT ON THE PENINSULA £17.00

A delightful combination of vodka and Café Brandy shaken with fresh espresso. To leave you with a smile on your face, a drop of coconut syrup is added for something a little sweet!

WAR OF ROSES £17.50

For those who are partial to something zesty and effervescent, this cocktail marries together our own Clipper Gin, Italicus liqueur, St. Germain shaken with lemon juice and rose syrup, topped with tonic water.

MISS SNELL £17.50

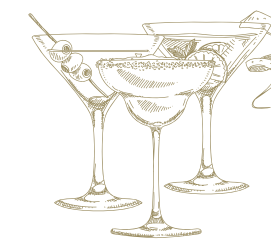
Inspired by the infamous Miss Snell, our delicately infused vodka is shaken with hibiscus syrup and lemon juice to create something heroic!

EL SOUL £17.00

Served tall and over ice, Blanco tequila, Aperol and Agave syrup is shaken together with lime and grapefruit juice topped with soda, evoking a sense of warmth and colour!

MOON WALK £17.00

Elegant champagne cocktail perfect to start or finish your day. Grand Marnier is shaken with grapefruit juice and a touch of orange bitters topped with champagne.



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