

TO SHARE

Potato, Rosemary Sourdough Bread 6.5
Served with olive oil and balsamic vinaigrette 325 Kcal (Gluten)

Red Pepper Hummus, Falafel (V) 25
Halloumi fries, vine leaves, olives, naan bread 871 Kcal
(Dairy, Gluten, Sesame, Sulphur Dioxide)

British Charcuterie Board 29
Coppa, fennel pork salami, spicy chorizo, air-dried lomo 551 Kcal
(Gluten, Mustard, Sulphur Dioxide)

Seafood Platter 69
Mussels, dressed crab, crevette, smoked salmon, smoked mackerel, and
fried calamari 1248 Kcal
(Dairy, Gluten, Crustaceans, Egg, Fish, Molluscs, Sulphur Dioxide)

STARTERS

Soup of The Day 8.5
Served with Bread Rolls (Gluten)

Rabbit Confit Agnolotti 18
Cream Fraiche, parmesan and sage butter
462 Kcal (Gluten, Egg, Dairy, SulphurDioxide, Celery)

Baked Celeriac (VE) 17.5
Mushroom, cauliflower, chicory, artichoke, lemon gel 713 Kcal
(Celery, Gluten, Nuts, Soya, Sulphur Dioxide)

Gin & Tonic Salmon Tartar 22
Dill emulsion and Bread Crisp
359 Kcal (Fish, Gluten. Sulphur Dioxide, egg, mustard)

Quail Egg and Mushroom Tart 16
Sautéed mix Mushroom, Hollandaise sauce
462 Kcal (Dairy, Gluten, Egg, Sulphur Dioxide)

MAIN COURSES

Pan Seared Lamb Loin 26
Braised Lamb belly, black garlic, turnips, peas, broad beans,
balsamic jus 599 Kcal (Celery, Dairy, Sulphur Dioxide)

Stone Bass 24
Pan Fried stone bass, fennel, beans and clam’s sauce
734 Kcal (Dairy, Sulphur Dioxides, Molluscs, Fish, Celery)

Grilled Courgette 22
Quinoa, courgette flower, dill sour cream, miso velouté
542 Kcal (Gluten, Dairy, Soya, Sulphur Dioxide)

Devon Crab with Black Ink Linguini 28
Tomato, garlic and chilli 463 Kcal
(Gluten, Celery, Crustaceans, Sulphur Dioxide, Dairy)

Fish & Chips 28
Cod loin, seared scallops, chips, peas and mussel veloute 914 Kcal
(Dairy, Gluten, Celery, Egg, Fish, Molluscs, Mustard, Sulphur Dioxide)

MARKET
BRASSERIE
A LA CARTE MENU

Our stylish Market Brasserie invites you to dine from a wonderful selection
of sustainably sourced meat and fish from the British Isles and fruit and
vegetables from our Group Executive Chef Johan Rox's roof garden.

SET MENU
THREE COURSES £48

Please select one starter, one main course and one dessert from our set
menu.

STARTERS
Rabbit Confit Agnolotti
Gin &Tonic Salmon Tartar
Quail Egg and Mushroom Tart

MAIN COURSES
Pan Seared Lamb Loin
Stone Bass
Grilled Courgette

DESSERTS
Mango Eton Mess
Baked Madagascar Vanilla Cheesecake
Chocolate Banana Tart
Rhubarb & Ginger Cake

BURGERS

Chicken Burger with French Fries 24
Served with cheddar cheese, tomato salsa, and coleslaw 615 Kcal
(Gluten, Dairy, Egg, Sulphur Dioxide, Sesame)

Dry Aged Beef Burger with Mature Cheddar 27
Cheese & French Fries
Served with smoked streaky bacon, tomato relish, gherkins, lettuce and beef
tomato 561 Kcal
(Gluten, Sesame, Sulphur Dioxide, Egg, Dairy)

Vegan Chicken Burger (VE) 24
Served on a plant-based beetroot bun, tomato relish, vegan cheese, crisp
lettuce, plus avocado, beef tomato and French fries 1046 Kcal
(Gluten, Sesame, Sulphur Dioxide)

MARKET BRASSERIE DINNER SERVICE SERVED DAILY
FROM 5PM TO 10PM

FOLLOW US ON SOCIAL MEDIA
@INTERCONTHEO2

Please note adults need around 2000 kcal a day. 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. Please note, we reserve the
right to alter prices and menu content due to fluctuating conditions. For our daily specials
please ask our waiting staff who will be delighted to assist. Vegetarian (V) Vegan (VE)

CHARCOAL OVEN GRILLED

FROM THE LAND

Dry Aged Beef Ribeye (300g) 42
817 Kcal

Dry Aged Beef Sirloin (300g) 40
817 Kcal

Herb Marinated Lamb Cutlet 43
831 kcal

FROM THE SEA

Grilled Salmon Darne 24
459 Kcal (Fish)

Butterfly Seabass 26
166 Kcal (Fish)

SKEWERS

Char Siu Pork Belly 22
815 Kcal (Gluten, Celery, Sesame, Soya)

Boneless Corn-Fed Chicken Thigh 20
36 Kcal (Sesame Seeds)

Octopus with Salsa Verde 25
183 Kcal(Molluscs, Sulphur Dioxide)

Marinated Tiger Prawns 25
162 Kcal (Crustaceans)

Hispi Cabbage with Miso (VE) 12
343 Kcal (Soya, Sesame)

Halloumi with Vegetables 19
395 Kcal (Dairy)

SAUCES

Peppercorn Sauce 3
184 Kcal (Dairy, Celery, Sulphur Dioxide)

Red Wine Jus 3
30 Kcal (Celery, Sulphur Dioxide)

Béarnaise Sauce 3
393 Kcal (Dairy, Egg, Sulphur Dioxide)

Café de Paris Butter 3
395 Kcal (Dairy, Mustard, Fish)

SIDES

Corn ribs with garlic butter and spice nori powder 7.5
418 Kcal (Dairy)

Buttered Asparagus 7.5
73 Kcal (Dairy)

Beetroot Salad with Vegan Feta (VE) 6.5
281 Kcal (Sulphur Dioxide)

Caesar Salad 6
Anchovies, parmesan, crispy bacon, croutons 148 Kcal
(Dairy, Fish, Gluten, Eggs, Mustard, Sulphur Dioxide)

Chunky Chips / Truffle & Parmesan chips 6/9
312 kcal / 323 Kcal (Dairy)

French Fries 6
312 Kcal

MARKET
BRASSERIE
BEVERAGE MENU

WINE

WHITE WINE

	175ml	250ml	Bottle
Macabeo, El Circo, Aragón, Spain 2023	10	12	35
Vinho Verde Loureiro Alvarinho, Azevedo, Portugal 2023	10	12	35
Sauvignon Blanc 'Wally', Les Caves De La Loire, Loire, France 2022	10.5	14	41
Pinot Grigio 'Terrapieno', Alpha Zeta, Veneto, Italy 2023	10.5	14	41
Albariño 'Sentidiño', Bodegas Gallegas, Rías Baixas, Galicia, Spain 2023	12	15	45
Chardonnay, Peter Lehmann Hill & Valley, Eden Valley, Australia 2021	14	18.5	55
Greywacke Sauvignon Blanc, Marlborough, New Zealand 2023	15	19.5	57

RED WINE

	175ml	250ml	Bottle
Organic Monastrell, Familia Castaño, Murcia, Spain 2023	10	12	35
Esteva Douro Tinto, Casa Ferreirinha, Douro, Portugal 2022	10	12.5	35
Montepulciano D'abruzzo, Il Faggio, Abruzzo, Italy 2022	10	13.5	37
Malbec, Amalaya, Calchaquí Valley, Salta, Argentina 2023	11	14.5	42
Merlot, Château Haut-Blanville, Pays D'oc, France 2021	12	15.5	44
Rioja Crianza, Bodegas Lan, Spain 2021	12	16.5	47
Pinot Noir, Tinpot Hut, Malborough, New Zealand 2020	14	19	55

ROSE WINE

	175ml	250ml	Bottle
Rioja Rosado, El Coto, Spain 2023	10	13	37
Estérelle Côtes De Provence, Château Du Rouët, Provence, France 2023	12	15.5	45

DESSERT WINES

	125ml	Bottle
Sauternes, Chateau Delmond, France, 2022	12	30

CHAMPAGNE AND SPARKLING WINE

	125ml	Bottle
Prosecco Spumante Brut, La Cavea, Veneto, Italy Nv	12	55
Rathfinny Classic Cuvee Brut	16.5	75
Rathfinny Classic Cuvee Rosé	19	85
Lanson Brut	18	85
Lanson Rosé	20	110
Laurent Perrier Cuvee Brut	20	100
Krug Grande Cuvée		320
Dom Perignon		750

PLEASE NOTE, VINTAGES ARE SUBJECT TO AVAILABILITY

COGNAC
Martell VSOP
17
Martell XO
55
Remy Martin VSOP
14.5
Remy 1738
34
Hennessey Paradis
99
Janneau VSOP Armagnac
13

WHISKEY
Glenmorangie 18 YO
19
Oban 14 YO
15.5
Glenfiddich 15 YO
16
Woodford Reserve
16
Tullamore Dew 12 YO
18
Johnnie Walker Blue
Label
42

MARKET BRASSERIE DINNER SERVICE
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COCKTAIL COLLECTION

FALL GIN SPARKLER

19.00

A vibrant cocktail that perfectly balances tart and sweet flavours. It begins with a smooth base of gin, which is then infused with the bright, fruity notes of berry vodka. A splash of Cointreau adds a hint of orange liqueur, deepening the complexity with its citrus undertones. Freshly squeezed lemon juice provides a zesty kick, cutting through the sweetness and bringing all the flavours together. Shaken with ice and served in a chilled glass, this cocktail is both refreshing and delightfully invigorating.

HAZELNUT DECADENCE

18.00

This cocktail blends Frangelico, chocolate, liquor and double cream with a touch of cinnamon that introduces a warm, spiced undertone. This rich cocktail delivers a perfect balance of chocolate and spiced flavours, ideal for a cosy autumn or winter night.

BLUSHING MARGARITA

18.00

Meet the Blushing Margarita, a bold and unique cocktail that challenges the ordinary. The base is cabbage-infused tequila, lending an earthy depth that pairs surprisingly well with the herbal sweetness of Don Benedictine. Lime agave syrup adds a touch of citrusy sweetness, perfectly balancing the drink's complexity.

LYCHEE BLOSSOM MARTINI

18.00

Experience the Lychee Blossom Martini, a delightful blend of Whitley Neill Gin, lychee and violet liqueur. Enhanced with the floral freshness of jasmine syrup, this cocktail offers a sweet and enchanting sip that captures the essence of summer. Contains: celery and mustard (garnish)

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MARKET BRASSERIE

DESSERT MENU

Mango Eton Mess Mango cream , fresh Mangos, Meringue and Lime Curd 443kcal (Dairy, Egg, Gluten, Soya)	9
Baked Madagascar Vanilla Cheesecake Graham cracker biscuit, season fresh berries and coulis 430kcal (Gluten, Dairy, Egg, Soya)	9
Chocolate Banana Tart Arugani chocolate cream, caramel and banana 540kcal (Gluten, Dairy, Soya, Eggs)	9
Rhubarb & Ginger Cake Poached Rhubarb, ginger cream and custard 440kcal (Gluten, Dairy, Egg, Gluten)	9
Assortment of Seasonal Fruit (100kcal)	8
Selection of Ice Cream please ask for our selection of ice cream and sorbet (100 kcal)(Egg, Dairy)	8
British Cheese Platter Blacksticks Blue Baby, Luna goat cheese, Cornish Yarg and black cheddar bomber with quince jelly, grapes, celery and crackers (479/500 kcal)(Gluten, Dairy, Sesame Seeds)	15/26

COGNAC

Martell VSOP	13.5
Martell XO	25
Remy Martin VSOP	14.5
Remy 1738	34
Hennessey Paradis	99
Janneau VSOP Armagnac	13

WHISKEY

Glenmorangie 18 YO	19
Oban 14 YO	15.5
Glenfiddich 15 YO	16
Woodford Reserve	13
Tullamore Dew 12 YO	18
Johnnie Walker Blue Label	42

HOT BEVERAGES

COFFEE 5.75

Cappuccino (140 kcal)
Café Latté (180 kcal)
Americano (60 kcal)
Flat White (70 kcal)
Espresso (22 kcal)
Mocha (60 kcal)

TEA 5.5

Breakfast tea
Lemon and Ginger
Very Berry
Mint
Camomile
Green tea
Earl Grey

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Lychee Blossom Martini

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Contains: Celery and mustard (Garnish)	
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MARKET BRASSERIE



BREAKFAST MENU

CONTINENTAL BREAKFAST (307 KCAL) £25.00

includes all cold buffet items listed below:

A selection of bread rolls, croissants, muffins and Danish pastries

with an assortment of jams and butter.  



A selection of cereal, yoghurt, fruit salad or porridge.  

A selection of cold cuts and cheeses.  

Your choice of buffet includes: orange juice, grapefruit juice, apple juice or smoothie of the day, tea or coffee

FULL ENGLISH BREAKFAST (1330 KCAL) £28.50

includes Continental Breakfast and hot buffet items listed below:

A selection of eggs, back bacon, pork Cumberland sausage, hash brown, grilled plum tomato, sautéed mushrooms, and baked beans.   




Additional items served upon request:

Streaky bacon | chicken sausage | vegetable sausage | black pudding.  

SIGNATURE DISHES (À LA CARTE)

Three egg omelette | white omelette (215 kcal) 




Add your favourite toppings: ham, cheese, mushrooms, onions, peppers, chillies, spinach, tomato   £10.50

Eggs Benedict – English muffin, honey roasted ham, poached eggs, hollandaise sauce (565 kcal)    £13.50

Eggs Florentine – English muffin, sautéed baby spinach, poached eggs, hollandaise sauce  (530 kcal)    £12.50


Eggs Royale – English muffin, smoked salmon, poached eggs, hollandaise sauce (662 kcal)     £14.50

Sourdough, avocado & poached eggs – crushed avocado, coriander and tomato on toasted sourdough bread and soft poached eggs  (339 kcal)   £13.50

Fluffy American pancakes – served with maple syrup and toppings of your choice: mixed berries or streaky bacon  (900 kcal)     £11.50

Vegan Morning – vegetarian sausages, grilled plum tomato with herbs, roasted vegetables served with crushed avocado on toasted sourdough crumpet (575 kcal)  £12.50

HOT BEVERAGES

Coffee | cappuccino (140 kcal) | cafe latte (180 kcal) | americano (60 kcal) | flat white (70 kcal) | espresso (22 kcal) | mocha (60 kcal)  £5.75

Breakfast tea | lemon and ginger | very berry | mint | camomile | green tea | earl grey £5.50

Allergen Legend



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Tag us at @intercontheo2

ACTIVITIES

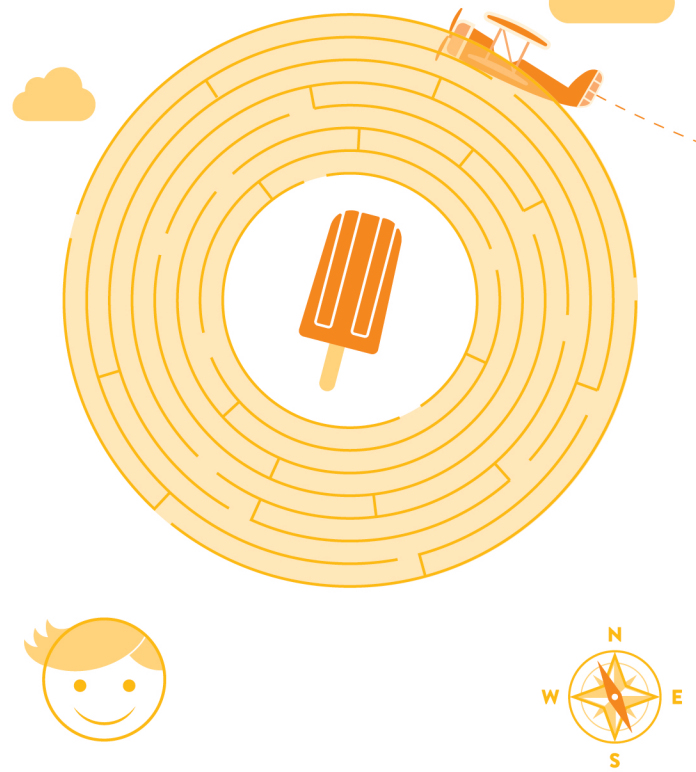
FOOD OF THE WORLD

Try and match the signature dish on the right hand column to the country they belong to on the left hand column.

Mexico	•	Chocolate
China	•	Pizza
India	•	Tacos
Belgium	•	Chorizo
USA	•	Baguette
Spain	•	Fish and Chips
Japan	•	Congee
France	•	Cheeseburger
Italy	•	Miso Soup
UK	•	Biryani

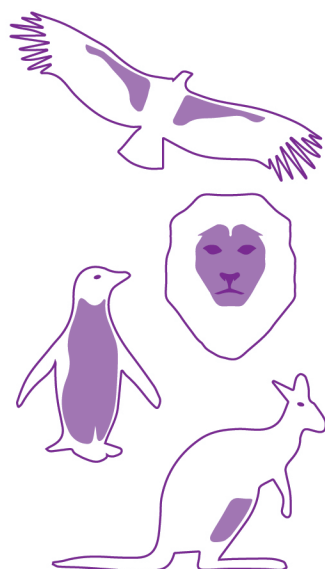
CRAZY MAZE

Enter the maze to help Joe find the popsicle!



HELP THE ANIMALS GET HOME

Help the animals get home by drawing links between how they move and the country they're from!



RUN

ANTARTICA

WALK & SWIM

AUSTRALIA

FLY

KENYA

HOP

PERU



CHILDREN'S MENU

Download our Planet Trekkers mobile app (available for iPhone only) for fun and exciting ways to learn about your destination





SMALL PLATES £3.00

HOMEMADE TOMATO SOUP
A bowlful of hot, hearty tomato soup,
served with crème fraîche and sourdough croutons



HALLOUMI FRIES
Served with mixed Salad and lemon dressing



HUMMUS BOWL
Served with crudites and pita bread



BIG PLATES £6.00

MAC & CHEESE
With Parmesan and Cheddar cheese



CHICKEN BITES
With chips and corn relish



MINI FISH AND CHIPS
Crispy fried fish with mushy peas and tartare sauce



PIZZA MARGHERITA
With cherry tomatoes and cheese



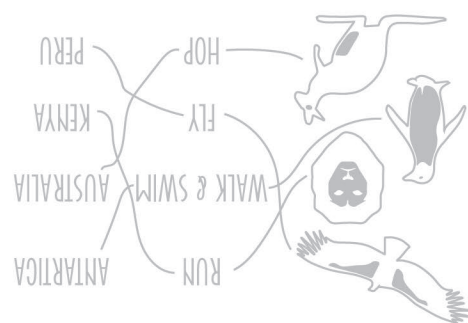
STIR FRIED RICE OR NOODLES
With chicken, vegetables, soy dressing



SAUSAGE AND MASH
Mash potatoes, gravy, Yorkshire pudding



ACTIVITY ANSWERS



SIDES £3.00

VEGETABLE TEMPURA

FRENCH FRIES

CREAMY MASH POTATO

BUTTERED BROCCOLI



DESSERTS £3.00

CHOCOLATE BROWNIE
With vanilla ice cream



ETON MESS
Mixed berries, whipped cream



ICE CREAM SELECTION
Ask your waiter



DRINKS

APPLE JUICE

ORANGE JUICE

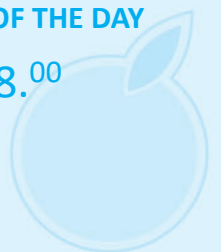
CRANBERRY JUICE

COW AND PLANT-BASED MILKS

£3.50

SMOOTHIE OF THE DAY

£8.00



LEGEND



Suitable for Vegetarians



Contains Gluten



Contains Eggs



Contains Beef



Contains Pork



Contains Seafood



Contains Nuts



Contains Dairy

TURN OVER FOR SOME FUN GAMES TO BUILD YOUR APPETITE!