

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 roof garden.

SET MENU

THREE COURSES £48

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

STARTER

Braised Ox Cheek and Mushroom Tart
Soused Mackerel
Burrata White and Green Asparagus

MAIN COURSE

Slow Cooked Pork Cheek
Trout Confit
Beetroot Gnocchi

DESSERT

Tiramisu
Spring Fruit Eaton Mess
Banoffee
Raspberry Tart

BURGER

Southern Vegan Chicken Burger (VE) 24

Served on a plant-based beetroot bun, tomato relish, vegan cheese, crisp lettuce, avocado, beef tomato and French fries 612 Kcal
(Gluten, Sulphite, Soya)

Dry Aged Smashed Beef Burger with French Fries 27

Served with smoked streaky bacon, matured cheddar cheese, avocado, lettuce and beef tomato and chilli jam 774 Kcal
(Gluten, Egg, Sesame, Sulphite, Dairy)

Chicken Burger with French Fries 24

Served with cheddar cheese, tomato salsa, and coleslaw 615 Kcal
(Gluten, Dairy, Egg, Sulphite)

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

We endeavour to source organic, eco-labelled, fair-trade labelled and / or locally produced products in the creation of our menus

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)

TO SHARE

Potato, Rosemary Sourdough Bread 6.5

Served with olive oil and balsamic vinaigrette 325 Kcal (Gluten)

Mediterranean Mezze Platter 28

Red pepper hummus, tzatziki, smoked baba ganoush, vegetable crudites, falafel, halloumi fries, olives, naan bread 1044 Kcal
(Dairy, Gluten, Sesame, Sulphite)

British Charcuterie Board 32

Coppa, fennel pork salami, spicy chorizo, air-dried lomo 529 Kcal
(Gluten, Mustard, Sulphite)

Seafood Platter 55

Fried calamari cod bites, soft shell crab, octopus carpaccio, stone bass ceviche 1660 Kcal
(Celery, Gluten, Crustacean, Fish, Egg, Mollusc, Sesame, Soya, Sulphite, Nuts, Dairy)

Exmoor Imperial Oscietra Caviar (30g) 120

Served with capers, onion, boiled egg, chive creme fraiche and mini blinis 325 Kcal
(Gluten, Dairy, Egg, Fish, Sulphite)

STARTER

Soup of The Day 9

Served with bread rolls
(Gluten, Celery, Dairy)

Celeriac Texture (VE) 17.5

Warmed baked celeriac, celeriac puree, pickle celeriac, crispy celeriac, vegetable jus 233 Kcal
(Celery, Sulphite)

Vegan Halloumi Salad (VE) 18

with plum compote, watercress, pecan nuts and croutons 561 Kcal
(Gluten, Sulphite, Nuts)

Braised Ox cheek and Mushroom Tart 23

welsh rarebit, enoki mushroom tempura 677 Kcal
(Gluten, Celery, Fish, Dairy, Egg, Mustard, Sulphite)

Soused Mackerel 19

Vegetable dumpling, lemon confit, basil pesto, tomato sauce 386 Kcal
(Gluten, Fish, Dairy, Sulphite, Soy)

Burrata, White and Green Asparagus 19

Isle of white tomato peas, egg yolk and black garlic dressing 95 Kcal
(Gluten, Egg, Dairy, Sulphite, Soy)

MAIN COURSE

Beetroot Gnocchi (V) 22

Roasted candied beetroot, kale, walnut, goat cheese 1321 Kcal
(Gluten, Egg, Dairy, Nuts, Sulphite)

Slow Cooked Pork Cheek 25

Crispy pork belly, carrot puree, fennel sauerkraut, heritage carrot and jus 485 Kcal
(Celery, Dairy, Sulphite)

Trout Confit 25

With spring vegetables, warm tartar sauce 849 Kcal
(Gluten, Fish, Dairy, Sulphite)

Mushroom Linguini (V) 25

Ceps and girolles mushroom, parmesan and truffle 700 Kcal
(Gluten, Celery, Dairy, Sulphite)

Fish & Chips 28

Cod loin, seared scallop, chips, pea and mussel velouté 914 Kcal
(Dairy, Gluten, Celery, Egg, Fish, Molluscs, Mustard, Sulphite)

CHARCOAL OVEN GRILLED FROM THE SEA

Butterfly Seabass 26

166 Kcal (Fish)

Grilled Salmon Darne 24

459 Kcal (Fish)

FROM THE LAND

Boneless Corn-fed Chicken Leg 28

152 kcal (Sesame, Sulphite)

Herb Marinated Lamb Cutlets 43

831 kcal

Dry Aged Beef Sirloin (300g) 44

817 Kcal

Dry Aged Beef Ribeye (300g) 46

817 Kcal

Skewers

Char Siu Pork belly 24

with pineapple salsa 786 Kcal (Celery, Gluten, Soy, Mollusc)

Marinated Jumbo Garlic Prawn 34

with tamarind glaze 288 Kcal (Gluten, Dairy, Crustacean)

Grilled Octopus 35

with salsa verde 414 Kcal (Molluscs, Sulphite)

Marinated Chicken Tortilla Kebab 25

with Tzatziki 541 Kcal (Gluten, Dairy)

SAUCE

Peppercorn Sauce 4

184 Kcal (Dairy, Celery, Sulphite)

Red Wine Jus 4

30 Kcal (Celery, Sulphite)

Béarnaise Sauce 4

393 Kcal (Dairy, Egg, Sulphite)

Café de Paris Butter 4

395 Kcal (Dairy, Mustard, Fish, Gluten)

SIDES

Corn Ribs with Garlic Butter and Spiced Nori Powder 7.5

418 Kcal (Dairy)

Butter Asparagus 7.5

(Dairy) 111Kcal

Baby Gem Salad 7

with asparagus, sesame dressing and gem tempura 213 Kcal
(Gluten, Sesame, Soy, Peanut, Egg)

Isle of White Tomato salad 7.5

with chicory and maple and balsamic dressing 352Kcal
(Gluten, Sulphite)

Chunky Chips / Truffle & Parmesan Chips 6/9

312 kcal / 323 Kcal (Dairy)

French Fries 6

312 Kcal

MARKET BRASSERIE

BEVERAGE MENU

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WINE

WHITE WINE

	175ml	250ml	Bottle
Organic Monastrell, Familia Castano Murcia, Spain 2023 (Sulphite)	10.5	12.5	36
Vinho Verde Loureiro Alvarinho, Azevedo, Portugal 2023 (Sulphite)	10.5	12.5	36
Sauvignon Blanc 'Wally', Les Caves De La Loire, Loire, France 2022 (Sulphite)	11	14.5	42
Pinot Grigio 'Terrapieno', Alpha Zeta, Veneto, Italy 2023 (Sulphite)	11	14.5	42
Albariño 'Sentidiño', Bodegas Gallegas, Rías Baixas, Galicia, Spain 2023 (Sulphite)	12.5	15.5	46
Chardonnay, Kaiken, Mendoza Argentina 2022 (Sulphite)	14	19	56
Greywacke Sauvignon Blanc, Marlborough, New Zealand 2023 (Sulphite)	15.5	20	58

RED WINE

	175ml	250ml	Bottle
Organic Monastrell, Familia Castaño, Murcia, Spain 2023 (Sulphite)	10.5	12.5	36
Esteva Douro Tinto, Casa Ferreirinha, Douro, Portugal 2022 (Sulphite)	10.5	13	40
Montepulciano D'abruzzo, Il Faggio, Abruzzo, Italy 2022 (Sulphite)	10.5	14	38
Malbec, Amalaya, Calchaquí Valley, Salta, Argentina 2023 (Sulphite)	11.5	15	43
Merlot, Château Haut-Blanville, Pays D'oc, France 2021 (Sulphite)	12.5	16	45
Rioja Crianza, Bodegas Lan, Spain 2021 (Sulphite)	12.5	17	48
Pinot Noir, Tinpot Hut, Marlborough, New Zealand 2020 (Sulphite)	14.5	19.5	56

ROSE WINE

	175ml	250ml	Bottle
Rioja Rosado, El Coto, Spain 2023 (Sulphite)	10.5	13.5	38
Estérelle Côtes De Provence, Château Du Rouët, Provence, France 2023 (Sulphite)	12.5	15.5	55

DESSERT WINES

	125ml	Bottle
Sauternes, Chateau Delmond, France, 2022 (Sulphite)	12	30

CHAMPAGNE AND SPARKLING WINE

	125ml	Bottle
Prosecco Spumante Brut, La Cavea, Veneto, Italy Nv (Sulphite)	12.5	56
Rathfinny Classic Cuvee Brut (Sulphite)		76
Rathfinny Classic Cuvee Rosé (Sulphite)		86
Laurent Perrier Cuvee Brut (Sulphite)	20.50	120
Laurent Perrier Rosé (Sulphite)	25	150
Dom Perignon (Sulphite)		750

COGNAC

Martell VSOP	17.5
Martell XO	55.5
Remy Martin VSOP	15
Remy 1738	34.5
Hennessey Paradis	99.5
Janneau VSOP Armagnac	13.5

WHISKEY

Glenmorangie 18 YO	19.5
Oban 14 YO	16
Glenfiddich 15 YO	16.5
Woodford Reserve	16.5
Tullamore Dew 12 YO	18.5
Johnnie Walker Blue Label	42.5

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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. (Sulphite)

POPCORN PUNCH

18.00

Indulge in a cocktail that seamlessly blends tropical vibrance with rich, indulgent sweetness. Smooth, warm vodka meets the luscious tang of pineapple juice, creating a bright and refreshing base. A touch of caramel syrup adds a silky, dessert-like depth, while the exotic spice of falernum and the zesty kick of lime juice bring perfect balance. Topped with a playful popcorn garnish, this drink is both unexpected and irresistible, combining nostalgia with modern sophistication. Perfect for those who love a bold yet comforting twist. (Gluten, Tree Nuts)

CAMBRIDGE AGED NEGRONI

18.00

Our signature Negroni spends 21 days resting to develop a richer, more expressive profile. Gentle maturation brings forward layered botanicals, amplified citrus notes, and smooth, harmonious finish. A luxurious evolution of the Italian classic, crafted for the modern connoisseur. (Sulphite)

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. (celery, sulphite, and mustard in garnish)

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