

PLEASE CHOOSE EITHER THE CHEF'S MENU OR THE CHRISTMAS SET MENU FOR YOU PARTY AND ADVISE US OF ANY DIETARY REQUIREMENTS



CHEF'S MENU

A Feast to Share –

Dishes are sent out over the course of the meal

From the Mini Market:

Manchego cheese
Goats cheese churros & white truffled honey
Padron peppers
Serrano ham
Cheese and chorizo/jalapeño croqueta, aioli

Small Plates:

Prawns, mojo rojo, garlic
Mussels, chorizo, white, wine, shallot, capers
Broccoli, kale, tahini, pumpkin seed
Venison ragu, spinach gnocchi, Murcia al Vino
Carrots, Market Burgos-style goats' cheese, caraway, honey
Beef cheek, truffled celeriac, beets, crispy onion

From the Baker:

Seville orange and white choc bread 'n' butter pudding, custard
Chocolate, hazelnut, spiced pear

£30

A 12.5% service charge will be added to your bill



CHRISTMAS SET MENU

Starters

Spanish pork pie, piccalilli

Wild mushroom, egg, tarragon, sourdough

Prawns, mojo rojo, garlic

Main

The Market Christmas Dinner –

The classic meal with a little Spanish twist

Serrano wrapped roast turkey, cranberry & sausage stuffing,
crispy sobrasado Brussels, honey roasted parsnips & carrots,
duck fat potatoes & spiced red cabbage puree

Vegetarian/Vegan also available

Desserts

Seville orange and white choc bread 'n' butter pudding, custard

Treacle tart, turrón ice cream

Three cheeses, crackers, chutney
(£3 supplement)

£30

Pre-order required

Menus are subject to change