

## Sherry

**PEDRO ALMACENISTA SELECTION**  
100ml (VG)

### Fino (15%)

**Bone Dry : Pale Straw Yellow colour 7**  
*Almond & Apple notes*  
match with olives, nuts, jamon, seafood

### Amontillado (19%)

**Medium Dry : Amber colour 7.5**  
*Hazelnut nose : Light & Smooth on the palate*  
match with tuna, wild mushrooms, manchego

### Palo Cortado (20%)

**Dry : Chestnut colour 8.5**  
*Pungent nose : Soft Buttery finish*  
match with hard cheese, smoked dishes, roasts

### Oloroso (20%)

**Dry : Deep Mahogany colour 7.7**  
*Toasted Walnuts & Autumn Leaf nose*  
match with red meat, casseroles & paellas

## The Spanish Deli

Imported premium meats, cheeses

### Olives (vg)

Gordal | Manzanilla | Empeltre 5.5

### House Sourdough y Aioli (v)

Baked fresh in the restaurant every day 5.7

### Manchego y Serrano

Manchego DOP | Monroyo Jamón 12

### 75% Iberico Jamón

30 month cebo de campo black foot jamon from Castro y Gonzalez, Salamanca 12

## Para Picar

Traditional & Spanish inspired tapas to pick at.

### Almendras (vg)

Fried Spanish salted almonds 4.75

### Goats' Cheese Churros (v)

Truffle honey 6.7

### Smoked Cashew Croquetas (vg)

Orange emulsion 8.5

### Patatas Fritas (v)

Fries | semi-cured Manchego | chives 7

# MARKET

RESTAURANT & TAPAS BAR

BN3

Menu brought to you by Head Chef Adrian Hawkins

Wireless @Mercado | Password : TapasTime42



market\_restaurant



@dineatMARKET

## The Market Place

Contemporary & traditional seasonal Spanish inspired tapas dishes.

### Pan con Tomate / y Anchoa (vg/p)

griddled sourdough | tomato | garlic 7 / with Ortiz anchovies 10

### Brócoli de Tallo Tierno

tenderstem | maple tahini | salsa macha | almonds (vg/n) 10

### Patatas Nuevas y Mojo Ajo (vg)

new potatoes | spicy green sauce | garlic & EVOO 8.5

### Pimientos de Padrón

padron peppers | whipped cod roe | citrus furikake (p/vg opt) 10

### Berenjena al Horno

baked aubergine | vegan XO sauce | almond queso fresco (vg/n) 12

### Gambas Pil Pil (p)

large prawns | garlic & chilli butter 14

### Costilla de Cerdo

60 day dry aged pork rib eye | romesco | Pedro Ximenez tare sauce (n) 15

### Bistec Bavette y Cebolla

bavette steak | bone marrow chimichurri | salt & vinegar onion rings 14

## Postres

### Basque Cheesecake

baked cheesecake | Kentish rhubarb 9

### Spanish Affogato

yoghurt sorbet | Pedro Ximenez sweet sherry 6.5

### Sorbet

House made Lemon and Thyme Sorbet 5

Allergy advice : Please ensure you clearly advise us of any dietary requirements &/or allergies when booking & on arrival. We have taken reasonable steps to avoid the unintentional presence of allergens, however we cannot guarantee that products are 100% free from allergens owing to cross-contamination. Thank you.

## Aperitifs & Beer

Drinks to start. See separate drinks menu for full list

## Cocktails

### Spanish Negroni

Gin | El Bandarra Rojo Vermut  
Campari | Grapefruit 11

### Porto Tonic

Barros White Port  
Tonic | Fresh Lemon 9

### Margarita

Blanco Tequila | Triple Sec | Lime  
Salt | Passion Fruit or Classic 12

### 0.0% Carmelita Spritz

Fresh Mint | Lemon | Sugar | 0.0% 'Cava' 6.5  
*Fresh : Invigorating : Livener*

## Fizz

### Cava Brut

Vallformosa : Penedes 9/40  
*Fine Bubbles . Creamy Textureries : Organic*

### Fitz 'Prosecco Style' Wine

Fitz : Sussex 10/45  
*Dry & Light : Crisp : Refreshing*

### Cava Rosé

Vallformosa : Penedes 9.5/42  
*Light . Crisp . Strawberries : Quaffable*

### 0.0% Vallformosa Alcohol Free 'Cava'

Spanish Sparkling A/F Wine 7/27  
*Floral Aromas . Sour Note : Surprising (gf/vg)*

## Imported Beer

### 0.0% Estrella Galicia Pilsner

*Floral Hoppy | Pleasant Sweetness 6*  
*Slightly Bitter : Well Balanced*

### Estrella Damm Lager

Barcelona 330ml (4.6%) 6.25  
*Malts . Fruit . Floral : Drinker*

### Estrella Daura Gluten Free

Catalonia 330ml (5.4%) 6.75  
*Clean flavour . Smooth mouth feel*

### Rosa Blanca Session Lager

Mallorca 330ml can (3.4%) 6  
*Mild Malt . Well Balanced*

A 12.5% discretionary service charge will be added to your bill  
Price includes VAT at 20%