

BLOODY MARY 8  
RED SNAPPER 8

Espresso Martini 8  
CAPOTONIC 5.5  
Prosecco on tap 5.5

HACKNEY CUP gls 7.5/jug 14  
SLOE GIN FIZZ gls 7.5/jug 14

HARD GINGER BEER 6.65

# MARKET -CAFE-

LUNCH  
MONDAY - FRIDAY  
10am-4pm

A WORKERS LUNCH  
MONDAY - FRIDAY  
12-4pm

A dish, a glass &  
a coffee  
9.95

Ask us or see board

GRANOLA, Greek yoghurt, berry COMPOTE, honey 6.5

Eggs Royale 9.5 Eggs Benedict 8 Eggs Florentine 8

MARKET CAFE FRY UP 9.75

MUSHROOMS on sourdough toast, poached egg, lemon yoghurt 7.5

**SIDES..(2.25 each)**

Two eggs, mushrooms, bacon, sausage, black pudding, hash browns, beans, tomato, toast & jam

Sourdough and butter 2.75 Avocado 3.5 spinach 3.5 Smoked salmon 6  
all substitutions are charged as sides

MC's beef rib cheeseburger with fries 12.5

VEGGIE QUARTERPOUNDER with fries 10.5 (add goats cheese 11.9)

SALT BEEF REUBEN on MARBLED RYE 8.5

**A BIG HOT DOG 6.8**

With caramelised onions (add cheese or sauerkraut 7.8)

**MC wholemeal muffin Sandwich 8.5**

(halloumi, avocado, flat mushroom, red pepper, spinach)

CHICKEN SCHNITZEL & asianslaw in an onion platzel 8.5

**STEAK SANDWICH 11.5 (add a fried egg 12.5)**

Onglet, rarebit, cress, sweet onions, ciabatta

AVOCADO ON TOASTED SOURDOUGH with 2 poached eggs 8.7

CROQUE MONSIEUR 7 (add a fried egg 8)

**Pancakes, butter cinnamon apples, whipped cream 7.5 (add bacon 8.5)**

HAM HOCK HASH with a FRIED egg 8

Spicy buttermilk fried chicken, blue cheese dressing 7.5

Baby spinach, apple, feta, & pecan salad with maple cider dressing 7.5

Beetroot, quinoa, broadbean, spinach, & pumpkin seed salad 7.5

Prawns, rice noodles, greens, cashew nuts, lemon grass & soy 8.5

Wild rice, avocado, radish, pomegranate, dukka, poached egg 8

Burrata, roasted peppers, pine nuts, balsamic 8.5

Fish of the day DQ, (please ask or see the board)

Onglet steak with fries & bearnaise 17.5

Spinach, Fries, Mashed potatoes, Baby gem & parmesan, Grilled cauliflower cheese, asianslaw 3.6 each

## ----- PUDDINGS -----

5.5 each

Chocolate brownie, vanilla ice cream, honeycomb  
CRÈME BRULEE

**STICKY TOFFEE PUDDING**, rum n' raisin ice cream  
Apple & spiced plum crumble, cinnamon ice cream

Triple scoop sorbets or ices

Cheese : El Saucejo goat's 3 Saucedilla sheep's.3 St. Marcellin cow's 3

Open 7 DAYS a week for BRUNCH, LUNCH & SUPPER  
We use NUTS in the kitchen. Please tell us of any allergies or dietary intolerance  
VAT is included. A discretionary 12.5% service charge will be added to your bill  
PLEASE TAKE CARE OF YOUR BAGS, PHONES, CHILDREN, & DOGS & KEEP THEM CLOSE AT ALL TIMES