

BLACK • MARKET

Black market is an independent restaurant. Our menu is built around local, seasonal ingredients, idea of sharing and social dining. Great food knows no boundaries or borders, no nationality or religion. Flavours can be blended, mixed and layered just like paint on the artist's canvas. We don't subscribe to any cuisine, but creative excellence and great food.

Social dining with a new perspective of food.

SHARING • TAKEAWAY • MENU

VEGETARIAN

- Portobello mushroom steak, butter bean mash, harissa dressing **£7.00 (V)**
- Spice-roasted cauliflower, pine nuts, raisins and roasted tomato romesco **£8.00 (V)**
- Charred broccoli, red chilli, lemon oil **£4.00 (V)**
- French green beans with fenugreek, chipotle tomato sauce **£5.00 (V)**

FISH

- Saltfish fritters, Spanish white onion, coriander, lemon zest, chimichurri **£8.00**
- Miso cured cod fillet cooked over coal, fermented green bell peppers **£11.00**

MEAT

- Chicken Kiev, chicken breast filled with mango chutney butter, curry hollandaise **£10.00**
- Honey & soy confit boneless duck leg, hispi cabbage, walnut & celeriac puree **£12.00**
- Pulled belly pork mac & cheese, truffle, green herbs **£8.00**
- Spiced lamb kofta, aubergine passata, creamy feta dressing **£10.00**
- 8oz BBQ sirloin pave, bean sprout, chimichurri, sea salt **£13.00**

SIDES

- Pressed layered potatoes baked in vegetable stock, mix herbs **£4.00 (V)**
- Glazed carrot, corn and pork skin crumb **£3.00**
- Triple cooked chips **£3.00 (V)**
- Mac & cheese **£4.50 (V)**

DESSERT

- Apple and celeriac Tarte Tatin **£5.00 (V)**
- Black Market sticky toffee pudding **£5.00 (V)**

BLACK MARKET HOMEMADE ICE-CREAM

- Tonka-bean ice-cream **£3.00**
- Spiced rum & raisin Ice-cream **£4.50**

TAKEAWAY • DRINKS • MENU

COCKTAILS (SERVES TWO)

- Spiced Pineapple Daquiri. Sailor Jerry, Spiced Syrup, Pineapple Juice, Lime Juice **£13**
- Espresso Martini. Tonka Bean Voka, Kahlua, Cold Coffee Brew **£13**

WHITE WINE

- Fernao Pires, Peninsula De Setubal 'Cintila' Portugal. An intense, fruity aroma, with a hint of peach and ginger **£12**
- Chardonnay 'Boundary Line' Australia. Fruity aromas of citrus and melon, gentle hint of oak **£14**
- Picpoul de Pinet 'Terroir', Gérard Bertrand, France. Rich with zesty citrus fruit and melon, green apple **£18**
- Sauvignon Blanc 'Tuatara Bay', New Zealand. Dry, crisp wine with herbaceous flavours of peapods, zesty and fresh finish **£20**

ROSE WINE

- Zinfandel Blush 'Misty Peak' California. Off dry, offers flavours of watermelon, strawberry and white nectarine, a soft finish **£12**
- Cuvee Henri Fabre 'Cotes De Provence' Provence. Fruity and floral bouquet with delicate pear drop and strawberry flavours **£20**

RED WINE

- Syrah 'Winemakers Collection', South Africa. Aromas of dark berries such as mulberries and plums are complemented by notes of white peppery spice and a dash of cinnamon **£13**
- Primitivo 'Il Pumo', Salento, San Marzano, Italy. Aroma of plum, cherry and spice, with hints of rosemary and vanilla. A fullbodied wine **£16**
- Rioja Reserva, Ondarre, Spain. Leather, vanilla and spice of traditionally made rioja enveloped in an elegant and textured palate **£18**
- Malbec '1300' Andeluna, Mendoza Argentina. Dense aroma of fresh black fruits with spice minerality through to a warm finish **£20**

SPARKLING

- Prosecco Extra Dry, Favola, Italy. Fruit Prosecco with aromas of pear and apple. On the palate it is off-dry and lively with an attractively crisp finish. **£18**
- Champagne Collet, Brut, France. A bright golden Champagne with a fine stream of bubbles and complex aromas of white flowers, lemon zest, quince and white peach. Delicate hints of spice **£35**

BEER

- Modelo Especial **£4.50**

Our kitchen contains allergens. Please inform us of any allergies or dietary requirements when ordering, we will do our best to accommodate. Any tips graciously received will be equally divided between all of the team.