

Mare Street Market

NYE 2022

Bubbles on arrival

oysters or spiced jackfruit tempura (VG)

Starters

Seared Portland Scallop

harissa, sea herbs, red trout caviar butter

Braised Beef Cheek & Black Bean Croquette

pickled mouli & wasabi mayo

Whipped Vegan Feta ^{VG}

smoked heritage beets, pickled walnuts & bitter leaves

Mains

Beef Wellington, red wine jus

Winter Truffle Infused Poussin Chicken

Portobello Mushroom Pastilla, curly kale & black garlic ^{VG}

Whole Salt Baked Seabass, roasted lemon & fennel pollen

All served with family style:

Manchego potatoes

Rainbow carrots in green sauce

Braised hispie cabbage with anchovy butter

Brussel tops in lard, with chestnuts

Desserts

Chocolate Cremeux

morello cherries & brandy cream

Pistacchio Semifreddo ^{VG}

charred pears & toasted pistacchios

Orange & Almond Cake

Champagne & orange jelly, vanilla ice cream

Coffee and sweet truffles to finish

£75 per person

We cannot guarantee the absence of traces of nuts or other allergens as they are present in our kitchen.
Please inform staff of any allergies or intolerances, full allergen information is also available.

Pre-order only, with minimum booking of 2 people. To book email info@marestreetmarket.com or speak to a member of staff.

A discretionary 12.5% service charge will be added to your bill. All service goes directly to staff.