

As featured in March issue of The Vale magazine



THE MARKET PLACE *Simply fine food*



New Owners bring Contemporary British Cooking to historic surroundings

The Market place restaurant is set in one of the most historic buildings in Cowbridge. It is situated in one of the original houses built onto the medieval town walls.

The Market place has recently reopened under the guidance of Head Chef Tim Marriott. He was trained at the prestigious Leith's School of Food and Wine in London and has worked with some of London's finest chefs including Rowley Leigh at the iconic Kensington Place Restaurant and at Marco Pierre White's Titanic.

Although Tim's family moved to London when he was quite young he has always had strong links with Wales. His grandfather, Idris Thomas, was president of Bridgend Rugby club and his father owned the hugely successful Bakers Row Club in Cardiff in the late sixties and early seventies. Both his parents are Welsh and come from large families. "I have always loved coming home to Wales to see the family, there is nowhere quite like it – the people are so friendly. When I discovered The Marketplace was available I was delighted, the building itself is so interesting. It exudes atmosphere with subtle, soft furnishing design and open, theatre kitchen where you can see chefs at work. "

Tim's motto is 'Simply Fine food' He believes whatever you create, from the simplest to the most sophisticated dish, that the same care and attention should be given to quality ingredients, skilled cooking and perfect presentation.

His philosophy is to use classical French techniques applied to contemporary British cooking. All the ingredients used are fresh and where possible locally sourced.

Tim and his team of 4 chefs have created a menu which they feel will appeal to all palettes. "I believe in offering the highest standard of food and a menu that offers a range of dishes at an affordable price. For example choices for main courses include Pan fried Sea Bass with chorizo crushed potatoes and tied green beans and mussel sauce £13.50 or Roasted breast and confit leg of duck with parsnip and parmesan tart, braised Savoy cabbage, and beetroot jus £14.95. Braised lamb shank with tomato and feta gratin, spinach and red pepper jus. £12.95.

One chef devotes his time to creating the delicious puddings. Popular choices include hot chocolate fondant with hazelnut ice cream and milk chocolate mousse or Glazed lemon tart with raspberry compote and Chantilly cream or a selection of Welsh cheese served with grape and celery chutney and rustic bread all priced at just £4.50.

A recent innovation has been the introduction of the chef's simple classic lunch dishes. Which are ever changing Moules Marieniere and frites £7.95 or Market Place Burger served with house chips £8.95, 6oz rump steak with beurre marchand de vin and house chips £7.95 these are available every lunchtime except Sunday This is in addition to the a la carte lunch menu and the fixed price lunch menu where you can have any 2 courses for £10.95.

Everything is freshly made from the sauces to the hand cut chips. Full menus can be found on the restaurant's website.

<http://www.the-marketplace.co.uk>

Most importantly what do the customers think? Sue Tasher Editor of the Vale Community Times commented, "as an avid foodie, with many years experience in the catering business, and food writing, it has been a very long time since I enjoyed a Sunday roast as the one I experienced at the Market Place recently. The food was delicious, well presented, fresh, and very affordable, so much so that I have already made a second reservation. You can guarantee outstanding food lovingly prepared in a historic setting when you visit The Market Place in Cowbridge.

The Market place is open for lunch and dinner Tuesday to Saturday and Sunday lunch.

The Market Place, 66 the High Street, Cowbridge, CF71 7AH, Tel: 01446 774 800