

# A real feast of flavours

## Restaurant Review The Market Place ★★★★★

**T**hursday's steady downpour did nothing to lighten the dimly lit interior of The Market Place. Not that this is a gloomy restaurant: this 400-year-old building's rough stone walls, low doorways and hefty wooden beams contribute to an air of quiet cosiness. Some wonderful smells were wafting out of the open kitchen, an excellent sign when you've got three courses in your sights.

The Cowbridge restaurant was taken over last November by chef Tim Marriott, coming to the kitchen with a wealth of experience gleaned from Rowley Leigh at Kensington Place, Marco Pierre White at Titanic and Herbert Berger at 1 Lombard Street. His style of cooking is confident and classic with sharp original twists, not entirely the kind of thing you would expect in a place furnished with gilt-edged mirrors, polished brass lamp fittings and brocade-covered chairs, but then that sort of adds to its charm.

The à la carte menu has some nice seasonal touches and offers upmarket pub grub such as herbed beef burger with Emmental, bacon, onion relish and home-made ketchup; and salmon, cod, lemongrass and ginger fishcakes (both £8.95), along with its more complex dishes. I started with a small glass of the house white, a surprisingly robust South African chenin blanc memorably named Klippenkop (£3.50) and a plate of new season asparagus (£5.15). These were vivid green spears of tender, grassy freshness. A wobbling sun-yolked poached egg and a luscious dollop of pale hollandaise were their only accompaniments, and rightly so.



A shredded duck salad (£4.95) had plenty of gamey flavour that was paired very successfully with a strong hit of tarragon, cubes of firm, golden risotto cake, crisply covered in breadcrumbs and topped with tarragon and truffle mayonnaise.

I've never been a huge fan of calf's liver and bacon (£10.50), but The Market Place's version of it is a real winner. Using a thick-cut, sweet-cure bacon lifted and softened the dark tang of the liver, cooked pink, adding an almost maple-syrup sweetness, and it was doused in a gravy that brought all the flavours together. Green beans and

(£13.25) were accompanied by a dense, mustard-spiked mash were soundly matched side orders that soaked up the richness of the meat. Poached pear millefeuille (£4.50), layered with sesame and poppy seed-studded biscuits and a light vanilla cream, was a great success, but my hazelnut and white chocolate trifle (£4.50) wasn't quite so impressive. The advertised coffee-soaked sponge was a little dry, and while the hazelnut cream and white chocolate mousse had excellent flavours, the latter was a bit too dense for my liking. It was the

only dud of our entire meal, and not one that will prevent me from roundly recommending The Market Place. Well-sourced, beautifully cooked, thoughtfully presented food like this should probably be costing a lot more, but who am I to argue? *Clare Ogden*

**Class and charm:** The food at The Market Place was a delicious treat

■ Three courses for two and a bottle of house wine costs about £55.  
66 High Street, Cowbridge, Tue to Sun noon to 3pm, Tue to Thu 6pm to 9pm, Fri and Sat 6pm to 10pm.  
Tel: 01446 774800.  
[www.the-marketplace.co.uk](http://www.the-marketplace.co.uk)

Improvised jazz, punk, hip hop, funk and drum crammed into the barrel package that is the Youngblood Band. Drawn together from across the US, MC Dav Skogen and his eight trumpeters, drummers, and sousaphonist (similar make one hell of a noise in small clubs and festival hands-in-the-air frenzy. Familiar to UK audiences Glastonbury, The Big C and, only last weekend, Jazz Festival, the band's release was 2006 album

## Gig M83

Recently chosen by the to support Kings Of Le huge arena tour, the Fre of Anthony Gonzalez's seemed like a jarring co main act's thumping co However, on closer insp of the reasoning behind combination became cl acts, in their different w similar goals: a euphor of musical nostalgia de resolutely old-fashioned Of Leon do it using roc template; M83 employ vintage synthesizers to dizzying sense of our te

It might not have deli sized success for Gonz supporting musicians ju delivered a fine series of latest, Saturdays = You lyrics about teenage rom yearning for escape to s of noise and dreamy fer It's clearly indebted to but delivered with such conviction as to make i Live, that force is mul to the instrumentation G to augment his box of v and levers. When it hits spot, M83 can make yo hanker for an era you m not even remember.

*Aaron Lave*  
Tonight, The Fleece, 12 St Thomas Street, Bristol. 7.30pm, £11 adv. Tel: 0870 444 4400. [www.ilovem83.com](http://www.ilovem83.com)

## Gig Youngblood E

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Now is Noble  
ke an outrageous flight of fancy to a surreal and wonderful land with the Geordie comedian (left) in his Things  
David's Hall, Cardiff, tel: 029 2087 8444. and Theatre, m, £18 and £20. 5715. e.co.uk



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