

## COWBRIDGE

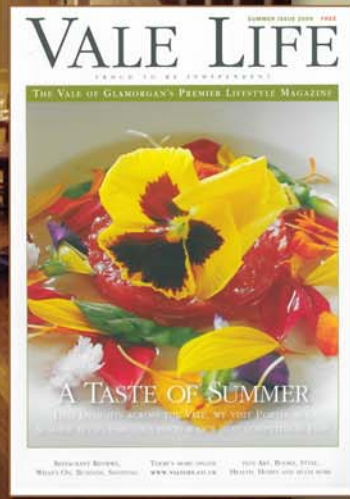
# Gastronomic delights at The Market Place

If you've not been to the Market Place for a while then you will be amazed at the transformation. The Brasserie style has gone and in its place is a fabulous restaurant thanks to the new owners and head Chef Tim Marriott, a local chap but trained in some of the hottest kitchens in London. And you can tell - the quality shines through.

We've been regulars since January and found the food so amazing that I've been raving about it ever since. So when I was asked to write a review I couldn't wait to put pen to paper. As soon as you walk in to The Market Place you immediately get the buzz of a full restaurant, loads of atmosphere and the open kitchen in the heart of it all, is electrifying. You get the feeling that this is, 'the place to be'.

Friendly attentive staff show us to our table and we are presented with both the a la carte menu and the wine list. That's when you notice the huge change from before - the menu. With a choice of six starters and nine mains, I had trouble choosing, it all sounded so good. It's at times like this you wish you had invited the in laws so you could try a little bit from everyone!

I choose the warm sautéed prawn and crayfish tail salad with a sweet chilli dressing to start and Russ, the soup of the day, which was white onion and celery. The head waiter, Stephano knows we like a drop or two of red wine and recommends the South African pinotage. Heaven! It was like alcoholic Ribena- rich, fruity and clean. Far too easy to drink but absolutely delish. With glass in hand, I cast my eye around the restaurant to see a great mix of people. From trendy couples in their designer jeans to more sophisticated parties in the silks and linens, all having a wonderful time.



Our starters arrive and my salad is perfection on a plate. Three succulent king prawns on a bed of noodles garnished with a pretty and delicious salad, all drizzled with a light chilli dressing. Wow! Really, really good. Russ's soup was a lovely and creamy, well balanced flavours and crunchy croutons on top, yum.

We had some time before our main course, so Stefano pops over to ask us if we wanted to have a look at the garden terrace, as it was such a lovely evening and they were having some work done. Work done, understatement of the year! It's like the RHS Chelsea has come to Cowbridge. Beautiful trees were still being planted, but you can see the potential. I love eating outside in the summer, so I can't wait for it to be finished.

Starters were a tough act to follow, but Tim didn't fail to deliver with the main course. I had the roast monkfish wrapped in bacon with a saffron risotto cake, braised fennel with chorizo, peppers and a saffron vinaigrette. Summer on a plate, with flavours to send you into raptures. Perfection, once again. Russ chose the char-grilled lamb with spring greens, cannelloni beans and a white bean salsa. Ordered pink. Cooked perfectly. It was so tender, it melted in your mouth. Together with the greens, bean salsa and the mint and red wine jus, it was so good you wanted to lick the plate.

"Would we like a dessert?" we were asked. I'm not a pudding girl, but here I always leave a little bit of room for dessert and I have never been disappointed. I plumped for the poached pear mille feuille with Chantilly cream and hazelnut ice cream. Russ chose the feuillentine of Baileys parfait with almond tuille and summer berries. Again, both desserts were beautiful presented. My pear was wonderful, and when put with the light pastry, hazelnut ice cream, and a toffee sauce it was a truly lovely dessert. Russ's was absolutely amazing; I don't know where to start as it was so good.

Pure heaven! The Sous Chef's masterpieces are one of the highlights of The Marketplace.

We shared a wonderful selection of four Welsh cheeses served with a grape and celery chutney and water biscuits. Our Artisan cheese makers can hold their heads high amongst the best in Europe. Really good. Coffee served with truffles was an excellent finale to a very fine meal.

Tim is a chef who takes pride in his work, he deserves nothing but success. His reputation is spreading and, once you've been to The Market Place, you'll know why. The Market Place doesn't disappoint.

A 3 course meal for 2 with wine is about £65. Also on offer is a fixed price 2 course lunch and dinner menu, Tuesdays to Fridays and Saturday lunch at £10.95 and £12.95.

Kindly reviewed by Melanie James, owner of The Linen Cupboard, Cowbridge. If you've been to The Linen Cupboard, you'll know that Melanie knows quality when she sees it. The Linen Cupboard, 2 Penny Lane, Cowbridge CF71 7EG 01446 771150



**The Market Place**  
66 The High Street  
Cowbridge CF71 7AH

01446 774 800  
enq@the-marketplace.co.uk  
www.the-marketplace.co.uk