

a menu full of FLARE

ENJOY QUALITY FOOD
AND THE UNIQUE
CHARACTER OF THE
MARKET PLACE INN

Dating from the middle ages, The Market Place Inn is built into Cowbridge's old town wall, which provides a magical setting for special dining parties, functions and intimate weddings. The restaurant has hit on that rare, but very special combination of relaxed cosiness fused with faultless cuisine and has become a favourite destination for food lovers who enjoy its unique character and atmosphere.

The 400 year old Grade II listed building oozes charm with its coarse stone walls, log burning stove, low doorways and dark wooden beams, but its inspired and inspiring menu available is bold and refreshing.

Head chef Tim Marriott's mantra is "simply fine food". He believes whatever you create, from the simplest to the most intricate dish, that care and attention should be given to quality ingredients, knowledgeable cooking and pristine presentation.

Tim took over in November, bringing with him a wealth of experience gleaned from culinary luminaries including Rowley Leigh at Kensington Place, Marco Pierre White at Titanic and Herbert Berger at 1 Lombard Street. In their open kitchen, Tim and his team of four chefs have created a seasonal menu full of flare which appeals to all tastes.

Upmarket pub grub like herb beef burger with Emmental, bacon, onion relish and home made ketchup (£8.95) or salmon, cod, lemongrass and ginger fishcakes (£8.95) sit comfortably alongside more lavish creations like the starter of blue swimmer crab Creole with peppermint crème fraiche, passion fruit and pickled cockles (£5.45) or



tender chargrilled lamb on spring beans with white bean salsa (£13.95.)

Simple and classic lunch dishes have been added to the menu and are ever changing. Two courses are available every lunchtime (apart from Sunday) for just £10.95 as well as an enticing a la carte menu.

Marriott champions robust flavours, teasing them from every ingredient, yet never allowing them to overwhelm.

And soundly partnered accompaniments at The Market Place are kept simple, complimenting rather than overbearing, ensuring freshness and big flavours from the superior main ingredients. The Market Place will be running a food presentation at the Cowbridge Food and Drink festival on Saturday, October 24 and is also now offering the gallery dining room for that special private or business party of up to 30 guests. The atmospheric private dining room is also available for up to 10 guests while Christmas menus can currently be viewed on the website.

From April next year The Market Place will launch a boutique wedding and function concept service catering for up to 60 guests. This will incorporate the use of The Market Place's marquee



which extends from the dining room into the old walled garden and courtyard and includes a separate mezzanine lounge area. Right through to cutting edge canapes on arrival, a bespoke menu will be created by the head chef to accommodate any bride and groom's tastes using well-sourced, beautifully cooked, delicious and thoughtfully presented food. ■

THE MARKET PLACE INN

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