



THE MARKET PLACE

66 High Street, Cowbridge, CF71 7AH, 01446 774 800
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DINNER MENU

STARTERS

Fresh vegetable soup of the day – please see server	4.25
Chicken, tarragon and parma ham terrine with apple, raisin and walnut chutney	£9.95
Smoked salmon, dill and cream cheese terrine with rocket and balsamic	£5.50
New season asparagus with goats cheese mousse and herb dressing	5.25
Searred scallops, cauliflower puree, pancetta, orange and saffron sauce	£6.95
Pan seared pigeon wrapped in parma ham with port jus and parmesan	£5.60
Salad of ratatouille with marinated feta tapenade and herb crostini	4.95

SIDE NIBBLES

Rocket and parmesan salad with grain mustard dressing	£2.50
Herb marinated mixed olives	£2.75
Selection of eclectic breads with dipping dressing and sea salt	£2.50

MAINS (served with a selection of vegetables)

Roasted four bone rack of lamb served with dauphinoise potato, red cabbage and redcurrant jus	£17.25
Pan seared sea bass Niçoise with spinach, red pepper coulis and quail egg	£13.95
Rolled and grilled belly pork braised in cider, served with Portuguese cabbage, dauphinoise and crackling	13.95
Duo of duck leg and breast with pancetta, puy lentils, truffle mash, port and plum jus	£15.25
Pan fried loin of cod with buttered asparagus, smoked salmon sauce and petit pois	£13.50
Home rolled pappardelle wild mushroom ragout, courgettes and parmesan	£10.95
Pan fried fillet steak with dauphinoise potato, spinach, garlic mushroom and asparagus	£21.95
Whole lemon sole with samphire, Jersey Royals and caper butter sauce	£15.25
Golden beer battered fish and chips market fish served with house chips and home made tartare sauce	£9.75
Salmon, dill and lemon fishcakes served with house chips rocket salad and aioli	£9.50

FROM THE GRILL (*served with hand cut house chips and salad garnish)

Sirloin steak, spinach, béarnaise sauce and garlic mushroom*	8oz/230g	£17.25
The Market Place bacon, cheese beef burger, homemade onion relish*	7oz/200g	£8.25
Calves liver, smoked bacon, mustard mash, onion jus		£12.50

VEGETABLE SIDE DISHES

Hand cut house chips	£2.50
Creamy mash potato	£2.25
Dauphinoise potato	£2.75
Sautéed new season Jersey Royals and samphire	£3.00
Garlic buttered green beans	£2.50

DESSERTS

Almond and hazelnut brownie, banana ice cream and chocolate sauce	4.95
White chocolate and raspberry cheesecake, raspberry sorbet and crème anglaise	£5.15
Pear frangipagne tart, coconut and Malibu ice cream, poppyseed tuille	£5.15
Summer berry and apple and rosemary crumble with vanilla ice cream	£4.85
Orange, cointreau and vanilla crème brûlée with shortbread biscuits	£4.95
Selection of cheeses with apple, homemade chutney, celery biscuits	£5.25
Selection of farm made ice cream and sorbets	£2.25

DESSERT WINES

Muscats de Beaumes de Venice Durban 2006	(37.5 cl bottle)	£24.25
Late harvest Sauvignon, Concha Y Tora 2005	(37.5 cl bottle)	£16.50
Glass late harvest Sauvignon, Concha Y Tora 2005	(75ml)	£4.40

Please ask server for KIDS MENU

EARLY EARLY SUPPER

Available 6pm – 6:55pm last orders, TUE-FRI

SET PRICE MENU

£10.95 for 2 courses

Soup of the day with granary garlic croutons
Smoked mackerel, potato, red onion salad with watercress and horseradish cream
Black pudding, potato salad, crisp bacon, rocket and port jus

Succulent pork belly, parsnip and carrot puree, seasonal vegetables and cider jus
Salmon and cod fishcakes served with house chips, aioli and salad
Homemade tagliatelle with sautéed wild mushrooms, char grilled
courgette ribbons, truffle oil and parmesan.
8oz lean cheese beef burger with red onion marmalade and house chips.

Set menu wine offer - £2.50 per glass

Set menu carafe of wine offer - £7

Sunday menus available on request.

All of our food is freshly cooked hence menu is subject to change due to availability of ingredients.

Please allow a reasonable time between courses.

All prices include VAT.

Please note difference in some prices on lunch and dinner menu are due to variation in portion size.

Please be advised that nuts are used in our kitchens. If you do have any allergies please inform your waiter.