



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
Seared scallops, cauliflower purée, 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

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 red pepper coulis, soused anchovies 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

SIDES

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
Rocket and parmesan salad with grain mustard dressing	£2.50
Marinated Kalamata olives	£2.75
Selection of eclectic breads with dipping dressing and sea salt	£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, poppy seed tuille	£5.15
Summer berry and apple crumble with vanilla ice cream	£4.85
Orange, cointreau and vanilla crème brûlée with shortbread biscuits	£4.95
Selection of cheeses, homemade chutney, celery and biscuits	£6.25
Selection of home farm made ice cream and sorbets	£2.25

DESSERT WINES

Muscat de Beaumes de Venice Durban 2006 Sweet and highly perfumed with marmalade fruits, rich to the finish. Ideal with chocolate brownie. (37.5 cl bottle)	24.25	Late Harvest Sauvignon, Concha Y Tora 2005 Slightly floral with honey overtones. Perfect with crème brûlée. (37.5 cl bottle) (75ml)	16.50 4.40
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Please ask server for KIDS MENU

*** TODAYS SPECIALS ***

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.