



THE MARKET PLACE

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

NOVEMBER 2010

STARTERS

Fresh vegetable soup of the day – please see server	4.25
Rotolo of chicken, spinach and mozzarella with red peppers	£9.95
Salmon gravadlax, caper and olive dressing, horseradish and watercress salad	£5.50
Tartlet of sweet onion, feta and thyme with savoury carmel dressing	5.25
Seared scallops, sweet corn and parmesan puree with crisp pancetta	£6.95
Pan roasted pigeon breast with celeriac “waldorf” salad and jus <i>(contains nuts)</i>	5.60
Mediterranean vegetables with bruschetta, feta cheese and olive dressing	4.95

DESSERTS

Dark chocolate fondant with Amaretto cherry and vanilla ice cream <i>(please allow 12 min)</i>	5.50
Tiramisu with mascarpone and roast coffee bean caramel sauce	£5.15
Raspberry and Cassis crème brûlée with lavender short bread	£5.15
Apple, pear and rosemary crumble with vanilla ice cream	£4.85
Selection of cheeses, homemade chutney, celery and biscuits	£6.25
Selection of farm made ice cream and sorbets	£4.25
Market Place trio of desserts <i>(subject to availability)</i>	8.95

MAINS *(served with a vegetable garnish)*

Roasted garlic rump of lamb served with dauphinoise potato, red cabbage and redcurrant jus	£6.95
Butter fried sea bass served with mosaic terrine of vegetables and Caponata sauce	£3.95
Rolled and grilled belly pork braised in cider with Austrian style cabbage, apple compote and crackling	13.95
Gressingham duck with grapes mushroom duxelle on pomme puree, baby carrot and port jus	£5.25
Bamboo steamed plaice papillote filled with pea and mint mousse served with Parisian vegetables and Cray fish tails	£3.50
Fresh tagliatelle wild mushroom ragout, courgettes and parmesan	£0.95
Pan-fried 6oz fillet steak served with dauphinoise potatoes, spinach and mushrooms forestière	£1.95
Grilled whole lemon sole with garlic with parmesan potatoes and beetroot emulsion	£5.25

SIDES

Hand cut house chips	£2.50
Creamy mash potato	£2.25
Dauphinoise potato	£2.75
Sautéed new potatoes and wilted greens	£2.75
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

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.