



RECOMMENDED WINES

PINOT GRIGIO, RUBICONE, NOVITÀ - £30

Fresh citrus and soft stone fruit on the nose. Ripe citrus and a lovely savoury quality with deliciously fresh acidity.

CÔTES DE PROVENCE ROSÉ, MIRABEAU - £47

A classic pale pink rosé, delicately flavoured, ripe and beautifully balanced. Deliciously well-rounded and moreish.

PRIMITIVO IL PUMO SAN MARZANO - £32.5

Earthy and aromatic with a bright wild strawberry appeal and a palate reminiscent of red cherries and chocolate.

BEER BUCKETS

LAGER X 12 BOTTLES - £55

PALE ALE X 12 BOTTLES - £55

NON-ALCOHOLIC LAGER X 12 BOTTLES - £48

PROSECCO RECEPTION

ONE GLASS PER PERSON

£7PP

LONDON
MARKET TAVERNS
PUB Co.

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ARTHUR
HOOPER'S

ARTHUR HOOPER'S

CHRISTMAS

MENU





FESTIVE
MENU

£55 PER PERSON

FLATBREAD, OLIVES & CURED MEAT SELECTION

STARTERS

PEPPERED MACKEREL WITH BEETROOT AND HORSERADISH
CRÈME FRAICHE (NGCI)

BURRATA WITH TOMATO OLIVE SALAD, LEMON WITH HERB
DRESSING (V) (NGCI)

GNOCCHI WITH SUNDRIED TOMATO, MASCARPONE PESTO
AND GRANA PADANO

GRILLED VEGETABLE AND A VEGAN FETA QUINOA SALAD
(VG) (NGCI)

SIDES

ROASTED HERBY POTATOES (VG) (GF)

SAUTÉED BRUSSELS SPROUTS WITH CHORIZO (NGCI)

SPICY RED CABBAGE SALAD WITH VINAIGRETTE (VG) (NGCI)

PLEASE NOTE THIS MENU IS "SHARING STYLE" APART FROM MAINS WHICH ARE PRE-ORDERED.



FESTIVE
MENU

MAINS

LEMON AND ROSEMARY ROAST CHICKEN SUPREME
WITH ROASTED VEG AND JUS (NGCI)

PAN FRIED COD WITH TUSCAN BEAN STEW AND SALSA
VERDI (NGCI)

TOMATO PESTO ROASTED CAULIFLOWER WEDGE WITH
BABA GHANOUSH AND CHERMOULA (NGCI) (VG)

VENISON BOLOGNESE WITH CONCHIGLIE AND GRANA
PADANO

DESSERTS

CHEESE SELECTION

LIMONCELLO MERIGUE FOOL WITH POMEGRANATE
SYRUP (V) (NGCI)

CHOCOLATE CHEESECAKE WITH SPICED PEAR
COMPOTE (VG)

INGREDIENTS ARE SOURCED PRIMARILY FROM LOCAL BRITISH SUPPLIERS.
ALLERGEN INFORMATION AVAILABLE UPON REQUEST.
NGCI: NO GLUTEN-CONTAINING INGREDIENTS.
A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

