

The Spanish Deli

Meat & Cheese available in single portions @£5.

Olives

Manzanilla & large Gordals 5

Oysters

Cava & peppercorn 3.5 each : 1/2doz 17.5

Tartar de Atún

Sashimi tuna | pea | goat curd | olive 9

Ortiz Anchovies

Sourdough | salsa verde 13.5

Manchego y Serrano

DOP Manchego & Jamón 11

Hand Carved Iberico Jamón

Premium cebo de campo ham 16

Tabla de Quesos

Soft | Manchego | Goat | Blue 15

Tabla de Charcuteria

Jamón | Chorizo | Salchichon | Lomo 15

Tabla Grande

All the meats & cheeses 27.5

The Tapas Bar

Traditional & Spanish inspired tapas dishes.

Goats' Cheese Churros (v)

Truffle honey 5.5

Padron Peppers (vg)

Sea salt | sherry vinegar 6

Buñuelos de Bacalao

Salt cod fritters | caper aioli 6.5

Pinchos de Pollo

Salsa de barbacoa | mojo verde 5.5

Smkd Cashew Croquetas (vg)

Orange emulsion 7

Croquetas de Jamón

Monroyo ham croquettes 7

Patatas Nuevas (vg)

New pots | green sauce | Garlic 6.75

Patatas Fritas (v)

Fries | Manchego | chives 6



Menu brought to you by Head Chef Adrian Hawkins

Wireless @Mercado | Password : TapasTime42



market_restaurant



@dineatMARKET

Best of Sussex

A celebration of quality local produce cooked using methods inspired by Spain

Sussex Wagyu/Aberdeen Steak XL Basque Style 400grm Sirloin Steak to Share 39
from local award winning producer Trenchmore Farm

The Market Place

Contemporary & traditional seasonal Spanish inspired tapas dishes.

The Baker

House Sourdough Bread & Fresh Aioli baked in the restaurant every day (org) 4.5

Pan con Tomate charred sour dough | garlic | san marzano tomato | EVOO (vg) 5

Empañada ox | potato | scotch bonnet sauce | ailoi 6.5

The Green Grocer

Brócoli de Tallo Tierno tenderstem | maple tahini | kale zatar | almonds (vg) 8.75

Remolacha Ahumada applewood smoked beetroot | hazelnut | chilli | garlic (vg) 9

Espárragos y Quesos asparagus | fresh peas | wild garlic salsa | queso fresco (v) 9.5

The Fish Monger

Almejas clams | white bean | sherry 10

Pulpo octopus | potato | chistorra | aioli (pesc option available) 10.5

Gambas al Pil Pil large prawns | garlic | chilli butter 12

The Butcher

Cochinillo suckling pig | romesco | colçots 11

Pequeña Costilla beef short rib | anchovy butter | Estrella beer glaze | lettuce 12

Albondigas lamb meatballs | spiced tomato | Spanish golden raisins | pinenuts 10

Allergy advice : Please ensure you clearly advise us of any dietary requirements &/or allergies when booking & on arrival. We have taken reasonable steps to avoid the unintentional presence of allergens, however we cannot guarantee that products are 100% free from allergens owing to cross-contamination. Thank you.

The Bar Tender

Aperitif Cocktails

Spanish Negroni

Gin | El Bandarra Rojo Vermut
Campari | Grapefruit 11

Porto Tonic

100ml Barros White Port
Tonic | Fresh Lemon 9

Margarita

Blanco Tequila | Triple Sec | Lime
Salt | Passion Fruit or Classic 10

Sherry & Cava

Manzanilla Sherry

Fernando Castilla 7
Tangy . Yeasty . Salty : 100ml Clean Slate

Oloroso Sherry

Gonzalez Byass 9.5
Mahogany . Dry . Nutty : 100ml Smooth Finish

Cava Brut

Vallformosa : Penedes 8/38
Fine Bubbles . Creamy Textureries : Organic

Cava Rosé

Vallformosa : Penedes 8.5/40
Light . Crisp . Strawberries : Quaffable

O.0%

Carmelita Spritz

Fresh Mint | Lemon | Sugar | O.0% 'Cava' 6.5
Fresh . Spicy : Livener

Vallformosa Alcohol Free 'Cava'

O.0% Spanish Sparkling Wine 6/24
Floral Aromas . Sour Note : Surprising (gf/vg)

Estrella Galicia O.0% Pilsner

Floral Hoppy | Pleasant Sweetness 6
Slightly Bitter : Well Balanced

Import Draught Beer

Estrella Damm Lager

Barcelona Half Pint | Pint (4.6%) 3.3/6.6
Malts . Fruit . Floral : Drinker

Alhambra Singulares Pale Lager

Granada Half Pint | Pint (4.8%) 3.5/7.0
Honey . Citrus . Malt : Great Eater

A 12.5% discretionary service charge will be added to your bill
Price includes VAT at 20%