



THE OLD MARKET
ASSEMBLY



x chef Moi Sanchez

Autumn 2024

Seasonal Small Plates - served Weds - Sat from 5pm

Nibbles

House Marinated Gordal Olives	£4.5
House Pickles	£4.25
House Baked Focaccia w/ oil and balsamic	£5.5

Vegetables

Wild mushroom arancini w/ porcini and truffle aioli (vg,gf)	£7.5
Chicory, pear and pecorino salad (vgo,gf)	£6.5
Crispy squash w/ tahini yoghurt and chilli (vg)	£6.5
Butternut squash polenta w/ marinara and rocket (vgo,gf)	£7.5
Patatas Bravas (vg,gf)	£7
Sharing Board w/ Borlotti beans, confit garlic hummus, beetroot borani, Syrian lentils, pickle salad and flatbread (vg)	£16

Meat

Chorizo A La Sidra w/ Bristol Cider (gfo)	£8.5
Pork Belly w/ Borlotti beans and salsa verde (gf)	£10

Dessert

White chocolate torrija w/ salted caramel sauce and honeycomb ice cream	£7
Vanilla Panna Cotta w/ Spiced plum coulis	£6

Neapolitan-style pizzas - served Mon - Sat from 5pm

Marinara (gfo, vg) £10.5 Housemade marinara sauce, with basil, fresh garlic & kalamata olives	Napoli (gfo) 14.5 Anchovies, kalamata olives, capote capers, buffalo mozzarella
Queen Margherita (gfo, vgo) £12.5 Buffalo mozzarella, grated pecorino & fresh basil	4 Formaggi (gfo, v, n) 14.5 (no marinara sauce) gorgonzola dolce, caciocavallo, mozzarella, pecorino romano, pesto rosso, rocket
Pepperoni (gfo, dfo) £13.5 Salsiccia piccante & buffalo mozzarella	The Wardrobe* (vgo) 14.5 Golden Beetroot, butternut squash, goat cheese, red chili, basil *£1 from every pizza goes to support The Wardrobe Theatre
Cavolo e Funghi (gfo, vgo, n) £13.5 Kale, chestnut mushrooms, pickled king oyster mushrooms, hazelnuts	Nduja (dfo) 14.5 Spicy nduja calabrese, bacon, red onions, semi-dried tomatoes