

# PRE-THEATRE EXPRESS MENU

AVAILABLE FROM 5PM-6:30PM / PERFECT FOR PRE-SHOW

South West produce is at the heart of our offering. Knowing where our food comes from, how it has been prepared, and our farmers and producers is important to us. We aim to source everything from within a 100-mile radius and keep it fresh with seasonally changing menus.

2 COURSES **£18**

3 COURSES **£22.50**

## Starters

Pan-fried chorizo in Branch cider (gf)

...

Chicory, pear and pecorino salad (vgo, gf)

...

Crispy squash in tempura w/ tahini yoghurt and chili (vg, gf)

## Mains

Wild mushroom risotto w/ Mushroom and truffle aioli (vg, gf)

...

Lamb shoulder, syrian lentils and salsa verde (gf)

...

Squash polenta, sage marinara, rocket (vg, gf)

## Desserts

...

Vanilla panna cotta w/ Pumpkin Spiced Coulis and Black sesame (gf)



(vg) vegan (v) vegetarian (vgo) vegan option (gf) gluten free

THE OLD MARKET  
ASSEMBLY

All of our food is prepared in a kitchen where allergens are present, please tell a member of our team upon ordering any dietary requirements. Some items on the menu may also be subject to change, due to seasonality/availability.

# GROUP SHARING MENU

OPTION 2 - £30 PER PERSON

---

A selection of sharing plates for groups of 8 or more  
Dietaries and allergies catered for on request

A selection of our  
Neapolitan-style pizzas  
Patatas Bravas  
A selection of our  
sharing plates  
Dessert

(vg) vegan (v) vegetarian (vgo) vegan option (gf) gluten free

We require a £10 deposit per person to secure your booking.

Speak to our bar team about our  
great selection of pre-order drinks.

All of our food is prepared in a kitchen where allergens are present, please tell a member of our team upon ordering any dietary requirements. Some items on the menu may also be subject to change, due to seasonality/availability.



THE OLD MARKET  
ASSEMBLY



THE OLD MARKET  
ASSEMBLY

Autumn 2024



x chef Moi Sanchez

## Seasonal Small Plates

### 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)	£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, tzatziki, pickle salad and flatbread (vg)	£16

### Meat

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

### Dessert

<del>Chocolate Mousse Cake</del>	
<del>w/ Fresh Forest fruit</del>	<del>£7</del>
<del>Vanilla Panna Cotta w/ Spiced plum coulis</del>	<del>£6</del>

Let our team know about any allergies or intolerances.



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
Charred leeks w/ romesco sauce and aioli (vg)	£7.5
Crispy squash in tempura w/ tahini yoghurt and chilli (vgo,gf)	£6.5
Patatas Bravas (vg,gf)	£7
Sharing Board w/ Borlotti beans, confit garlic hummus, beetroot borani, Syrian lentils, pickle salad and flatbread (vg)	£16
Charred Romanesco w/ beetroot borani and chilli oil	£7.5

### Meat

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

### Dessert

Vanilla Panna Cotta w/ pumpkin coulis and black sesame	£6
--	----

# Wine List

All of our wines comply with sustainable criteria and are delivered to us via electric van. The two Portuguese wines are sailed over by boat - making it Fossil Fuel Free!

Sizes come in 125ml, 175ml, 250ml or by the bottle

## Sparkling Wine

#Bio Organic Prosecco Extra Dry, DOC Veneto- Italy (vg & o)  
£6.25 / £36

Fruity bubbles, fresh and honeyed.

Dunleavy Sparkling White Wine - England  
£37 - Bottle Only

## White

Sierra Norte 'Ananto' Organic Macabeo, Utiel Requina- Spain (vg, o & sus)  
£4.70 / £6.50 / £8.20 / £24.50  
Dry, stone fruit, citrus & mineral.

Sauvignon Blanc, Vin de Pays de l'Ardeche 2023 (vg & o)  
£4.95 / £6.90 / £8.70 / £25.50

Peachy and floral with a crisp, citric palate and finish.

Vinho Verde Louriero, Minho Valley- Portugal (vg, sus & ulc)  
£5.90 / £8.30 / £11.50 / £34

Fresh, floral and with citrus notes.

Brought to the UK on a sailing ship- fossil fuel free!

Three Choirs White Wine, Gloucestershire- England (vg & sus)  
£6.20 / £8.70 / £12 / £32

Elderflower, grapefruit and honeysuckle.

From one of England's oldest wineries



THE OLD MARKET  
ASSEMBLY

Due to the latest information from FGS Ingredients Ltd and the Food Standards Agency that products containing mustard may also contain nuts we cannot guarantee that our dishes are nut-free.

This means the products are a possible health risk for anyone with an allergy to nuts.

This is information that has just come to our attention and we are working hard to follow guidelines and ensure we aren't putting anyone at risk.



THE OLD MARKET  
ASSEMBLY

## Red

Bodegas Sierra Norte Organic Bobal Tempranillo, Utiel Requina- Spain

(vg, o & sus)

£4.70 / £6.50 / £8 / £24.50

Blueberry, blackberry, plum and spice.

Merlot, Vin de Pays de l'Ardeche 2022 (vg & o)

£4.95 / £7.10 / £8.80 / £27

Plum and blackcurrant leaf with light earthy notes and a long finish.

Westerlies Tinto Barroca Douro Valley- Portugal (vg, o, sus & ulc)

£6.20 / £8.50 / £12.50 / £36

Deep floral, berry and chocolate.

Brought to the UK on a sailing ship- fossil fuel free!

Les Volets Malbec, Vin de Pays de l'Aude- France (vg & sus)

£5.80 / £8.10 / £11.00 / £32

Cherry, strawberry and smoke.

Monte Real Rioja Crianza, Rioja- Spain (vg & sus)

£6.00 / £8.60 / £12.25 / £34.50

Black cherry, cassis, roasted yellow pepper and Mediterranean herbs.

## Christmas Specials

La Battistina 'Quadro Nuovo' Gavi del Comune di Gavi DOCG 2023

(vg & sus) £33.5

Fresh, delicate aromas of citrus and pear with hints of lime

Chateau les Hauts de Gader, Haut Medoc, Bordeaux 2018

£33.5

A full-bodied, rich bouquet of blackcurrant and savoury herbs and spices



THE OLD MARKET  
ASSEMBLY

(vg) vegan (o) organic (sus)  
sustainable (ulc) ultra low carbon



**Celebrate roasts until 7pm**



THE OLD MARKET  
ASSEMBLY

**Win a Sunday  
Roast and tickets  
to The Wardrobe  
Theatre for 2!**

Follow us on Instagram to enter  
Sunday Roasts - midday - 7pm

