

# Winter Market Menu 2009/2010

match  
LONDON · MELBOURNE · IBIZA

We change our menu four times a year (in sync with the seasons) but some things will stay on all year round.

We source from London's best local markets and suppliers and we always buy local whenever we can.

We buy fresh every day and if we can make it ourselves in-house, then we do –

soups, stocks, sauces, salad dressings, marinades, burgers...

## Snacks, Starters, Sticks and Salads

	Small/ Plate	Large/ Share
<b>Sardinian Olives</b> green and juicy	£3.50	£6.00
<b>Edamame</b> soy, sea salt	£3.00	£6.00
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<b>Butternut Squash Soup</b> sage, parmesan, olive oil	£4.50	
<b>Jamon Serrano</b> pan con tomate	£7.00	£12.00
<b>Kingsland Spring Rolls</b> mixed vegetable stir fry, Vietnamese dipping sauce	£4.00	£7.00
<b>Calamari Frito</b> lemon	£6.00	£10.00
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<b>Halloumi</b> peppers, red onion, pitta	£6.00	£10.00
<b>Kingsland Prawns</b> skewered tiger prawns, bean sprouts, Vietnamese dressing	£6.00	£10.00
<b>BBQ Chicken</b> soy, ginger, coriander	£6.00	£10.00
<b>Baby Chorizo Picante</b> spiced paprika pork sausages	£6.00	£10.00
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<b>Match Caesar Salad</b> little gem, garlic croutons, anchovy dressing, soft hen's egg, crisp bacon, ADD chicken (+£2)	£5.00	£7.00
<b>Endive Salad</b> white chicory, green apples, toasted walnuts, Roquefort dressing	£6.50	£8.50

## Sides

<b>Shoestring Fries</b>	£3.50
<b>Match Fat Chips</b>	£4.50

## Sandwiches and Mains

<b>Sausages &amp; Mash</b> pork bangers, onion gravy	£8.50
<b>Match Bar Burger</b> aged Galloway beef, Match fries, 'slaw and relish	£8.50
<b>Jerk Chicken Sandwich</b> chicken, Jamaican jerk marinade, mango salsa, Match fries	£8.50
<b>Fish &amp; Chips</b> haddock, beer batter, mushy peas, tartare sauce	£10.00
<b>Mac 'n' Cheese</b> roast vine tomatoes	£8.00
<b>Shepherd's Pie</b> lamb, rosemary & thyme, potato crust, minted peas	£10.00
<b>Roast Rump of Aged Angus Beef</b> buttery fondant potatoes, green beans, sauce 'Au Poivre'	£16.00

## Sharing Blocks

<b>Edgware Mezze</b>	a selection of dips, pickles, vegetables, babaganoush, houmous, spiced aubergine salad, roast mushrooms, organic feta, artichoke hearts, olives and pitta bread	£14.00
<b>Match Bar: Ibiza Plato</b>	Spanish artisan dried and cured meats, Aragon Serrano ham, lomo, salchichon, pickles, caper berries, crusty bread and aioli	£17.00

## Desserts

<b>Caramelised Apple Tarte Tatin</b> vanilla ice cream	£5.00
<b>Panettone Bread &amp; Butter Pudding</b> chocolate fudge sauce	£5.00
<b>Chocolate Something</b> ask your server for details	£4.00
<b>Aged Montgomery Cheddar</b> chutney, green apples, crackers	£6.00

## Word Bin



grass fed\* corn-fed\* organic (several)\*  
free range\* barrel-aged\* sustainable waters\*  
wild (loads)\* natural (various)\* seasonal  
(numerous)\* home-made (countless)\*  
hand-cut\* house-pressed\* freshly squeezed  
(a few)\* local (more than a few)\*  
fresh (so many)\* extra virgin\* Valrhona\*

We source our ingredients from some of the best suppliers we can find in London, Suffolk, Devon and various bits of Spain, Italy and Asia. To avoid clogging up our menu with trendy 'provenance-sense' we have gathered together (using a dolphin-friendly net) in one handy place all of the food weasel words that we could have used elsewhere on this menu. We've left a couple in for now until we're sure you're getting the message about how good our stuff is.

Summer 21 June/July/August/21 September Autumn 21 September/October/November/21 December

Winter 21 December/January/February/21 March Spring 21 March/April/May/21 June