SOURCED MARKET

BAR SNACKS

Mr Filbert's £2
– Wild Garlic Nuts
– Peruvian Pink Peppercorn Nuts

Wolff-Evans Scotch Egg £3.75
– Classic
– Vegetarian with mustard

Avocado Toast (V) £8
Avocado, Chevre goats cheese & rose harissa on toasted sourdough

Belazu Harlequin Olives £2.75
Large green Manzanillas & purple Volos olives with peppers, garlic, chilli & black pepper

Bread & Oil £3
Sourdough, cracked rye & focaccia, extra virgin Arbequina oil & 3-year old, vat-aged balsamic vinegar

PLATTERS

British Charcuterie Platter £14
We have sourced a fine selection of British salamis & air dried hams from Cannon & Cannon, & Cobble Lane, served with cornichons & sourdough

Sourced Market Platter £16
A selection of three of our favourite artisan cheeses & charcuterie served with Belazu balsamic onions, quince & sourdough

Smoked Salmon Plate £8.50
Smoked salmon, beetroot relish, caper berries, baby watercress with rye bread

Cheese Board £12.50
A selection of four of our favourite artisan cheeses served with Belazu balsamic onions, quince & sourdough

Add Gluten Free Water Biscuits £1

HONEST TO GOODNESS FOOD

Sourced Market is an independent company started in 2007. Inspired by markets, our aim is to source the best of Britain's small, artisan producers and bring it to you in St Pancras station seven days a week.

We began life taking traders from Borough Market "on tour" to music festivals, helping kick start the street food revolution. We quickly developed the urge for a permanent home and opened here in St Pancras in 2009.

We have always strived to do business both sustainably and ethically and work closely with our suppliers to ensure full traceability, high standards of animal welfare and care for the environment.

We would love to hear what you think, so please get in touch at info@sourcedmarket.com

SOURCED MARKET

Spread the word...

WWW.SOURCEDMARKET.COM