A bright pop of colour of drink offering to	to market square, folkestone
A bright pop of colour of drink offering to	on Rendezvous Street since 2019, here at Market Square we want our food & match our interor; fun, inspiring and every little detail thought about.
From our ran	nens with homemade broth, to our unbelievably juicy rump steak, es we are genuinely proud of. Now sit back, relax and grab a bite to eat.
we only serve disin	
evenin	ng menu <sup>5pm</sup> - 9m,
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small plates	market ramen
padron peppers with garlic mayo $v/vg$ 7.00burrata & heritage tomatoes with sherry vinegar $v$ 7.00	ramens served in our homemade teriyaki broth with shitake mushrooms, crunchy nori, bamboo shoots, half pak-choi & egg noodles. vegan ramen
bang-bang cauliflower $ v/vg $ 6.50	served in our homemade miso broth, with rice noodles chicken ramen 15.00
breaded feta croquettes   v 6.50 with lemon & black pepper mayo	beef ramen 15.50
breaded nduja croquettes 7.00	vegan tofu ramen   v/vg 14.50
with lemon & black pepper mayo battered halloumi & sweet chilli dip   v 6.50	
marinated olives & homemade focaccia   <i>vg</i> 4.50	pasta
homemade beef meatballs in spicy tomato sauce 7.50	shittake mushroom & bacon 13.00 served on pappardelle pasta with parmesan in rich, creamy sauce
whipped feta with cucumber, mint & black pepper   v 6.50 with homemade bread	salmon & spinach 14.00 served on pappardelle pasta with fresh chilli & lime juice
patatas bravas   v/vg 5.50	feta & marinated olives   v 13.00 served on pappardelle pasta with watercress, chilli & lime
market plates & bowls	market curry
dry-aged rump steak 18.00	malaysian curry   sri lankan curry   satay curry 15.00
served with crispy triple cooked potatoes, watercress salad & tangy chimichurri	all served with aromatic rice, spinach and asian slaw choose: buttermilk fried chicken   sweet potato v/vg
honey & lime buttermilk fried chicken 16.50	
buttermilk chicken fried until golden, served on whipped feta with chunky fried potatoes, seasonal greens & homemade honey and lime sauce	hupdops
market buddha bowl $ v/vg $ 16.50 homemade beetroot bhaiis with aromatic herb rice, avocado, roasted	in a toasted pretzel bun, served with skin on fries - upgrade to
red pepper & chilli hummus and tomato chutney	sweet potato fries +£1.50 market beef burger 16.00
mango & chilli chicken 16.50 pan fried buttermilk chicken with mango & chilli sauce, herb rice and	juicy beef patty, topped with american cheese, fried onions & house sauce
pickled salad	add bacon +2.00
gochujang chicken skewers 15.00 spiced gochujang chicken skewers served on homemade flatbread	harissa chicken burger         16.00           sticky harrissa buttermilk fried chicken burger with salad & red onion
with whipped feta and tomato and onion salad chicken tikka skewers 15.00	vegan burger v/vg 15.50 vegan soy patty with lettuce, tomato, fried onions, vegan cheese & house
tikka chicken skewers served on homemade flatbread with whipped feta and tomato & onion salad	sauce gluten free buns available - please let one of the team know
miso steak skewers 16.00	
miso & soy steak skewers served on homemade flatbread with whipped feta and tomato & onion salad	sourdough pizza
	made using homemade sourdough from out sister venue Luben, topped with tomato sauce & mozzarella
	the no.1   v 13.50
please make us aware of	whipped feta with a touch of tomato, shaved courgette & truffle oil         the no.2       14.50
allergies when ordering	fennel salami & artichoke hearts with cracked black pepper & garlic oil the no.3
kids menu available all day-	pepperoni, feta & fermented honey
	the no.4   v       14.50         heritage tomatoes, burrata, olives, roasted garlic & fresh       14.50
ask the team	basil

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