



22 April 2009
 Unique Users: 434,000

Covent Garden Real Food Market

 **This event has passed**

 **Where:** Covent Garden

 **Times**
 Every Thursday: April 16th - end of May 12.00pm – 7.30pm Every Thursday in June and September 12.00pm – 8.00pm Every Thursday in July and August 12.00pm – 9.00pm*

 **Admission**
 Free

 **Related All In London Information**
[click here](#)

 **Official Link**
<http://www.coventgardenlo...>

 **Nearest Station Info**
[nearest tube station](#)



Sponsored Links

Market Stalls
 20% Off Market Stalls, Huge Range, Delivered Next Day Free in UK
www.GalaTent.co.uk/MarketStalls

 Ads by Google

About Covent Garden Real Food Market

Whether you choose to enjoy your purchases against the backdrop of the Piazza or take your fresh produce home to prepare, our selection of traders will offer the finest goods to set your stomach rumbling every Thursday. Savoury delights range from SJ Frederick & Sons free range Anglais chickens, to Neals Yard Dairy cheeses, oatcakes and crackers, to The Spore Boys cornucopia of mushrooms and the legendary mushroom sandwich, Garlic Farm traders to The Arabica Food & Spice Company selling exotic cooking ingredients including fresh meze, haloumi and feta cheese. Not forgetting your sweet tooth, you'll find traders such as Sugar Grain selling gluten-free cakes and hand-made sweets and Crumbs & Doilies selling a gorgeous range of cupcakes.

Whether you're a Michelin-starred chef searching for the perfect produce for your pot or just a culinary adventurer, Covent Garden's Real Food Market is a delight. Set on the historic Piazza in the heart of London, this open-air market will be serving up traditional British fare and exotic delights every Thursday until September 24th.

For the uninitiated, it's a true assault on the senses. The hustle and bustle of the stallholders, the cries of the area's famous street performers and, arguably the most enticing, the amazing aromas coming from the bubbling pots and freshly cooked goods on offer.

But what to choose? With such a vast array of produce on offer, do you go for the plump Maldon oysters, washed down with sparkling British wine, courtesy of The Oyster Bar; or perhaps one of the Spore Boys' celebrated hot grilled mushroom sandwiches that are bursting with earthy goodness. The giant pots filled with authentic Indian curries are perennially popular too – so much so, in fact, that the lunchtime queue can run 10 deep. It moves quickly though, so don't fret. Made by Gujarati Rasoi, this wholesome food is, as they tell all their customers, 'exactly what we eat at home'.

22 April 2009
Unique Users: 434,000

Invariably though, just when you think you've finally nailed your lunch or dinner decision, you catch sight of the uniquely French culinary specialities sold by The Market Quarter or The Arabica Food & Spice Company's super fresh meze and hot-off-the-barbie marinated lamb, and you know that your choice is going to take a little more thinking time. While you ruminate, perhaps a little palette cleanser would help lubricate the brain cogs. The Market Quarter can help out here too, with its range of crisp whites wines and big beefy reds by the glass or bottle.

For those who intend to buy goods to cook at home, the choice is similarly impressive. Vegetarians will find several gardens of delight, including the vast selection of locally sourced produce at L. Booth and fresh tomatoes, soups and juices from The Tomato Stall.

Other sights include the wide range of cheeses from Neal's Yard Dairy and fish brought up from the Dorset coast lining the tables at Shellseekers. There are freshly-caught crabs ready for cracking, shiny mackerel shimmering on the ice, simply begging for a hot grill and a squeeze of lemon, all surrounded by some of the fattest scallops you've ever seen.

Keep your eye out for the market's rolling programme of events and entertainment throughout the season. From a demo by a 'carbon free' chef (does he power his oven with a bicycle, we're wondering) or, from Thursday 25th – Saturday 27th June, City Showcase presents 'Roots And Flutes at Covent Garden' – a classical and world music event held on the Piazza.

So whether you head down on your lunch break, enjoy an evening feast or simply turn up with your shopping list, 'bag for life' and a determined look in your eye, Covent Garden's Real Food Market will definitely see you return for second helpings.

The Covent Garden Real Food Market runs every Thursday from April 16th-September 24th from 12.00pm-7:30pm (and even later in the summer months!). Bon appétit!

*Times may vary, please check the website for updates nearer to your visit