

## DESSERTS

Marcliffe sticky toffee pudding – **£10.00**  
*vanilla ice cream, candied pecans, toffee sauce*

Chocolate tree – **£12.00**  
*chocolate fondant, chocolate soil, white chocolate ice cream*

Poached apricot mille-feuille - **£10.00**  
*amaretto Chantilly*

Rhubarb crème brûlée – **£10.00**  
*rhubarb sorbet*

Honey parfait - **£10.00**  
*honeycomb, orange sorbet, bee pollen meringue*

Agen prune, apple caramelised rice pudding – **£9.00**

Chef selection of homemade ice creams, sorbets – **£8.00**  
*(three scoops)*

*Dairy free and vegan are available*

Sorbets: Coconut and Lime, Raspberry, Passion Fruit Frozen

Yoghurts: Raspberry, Blueberry

## CHEESE

Cheeseboard – **£16.00** (five cheeses) | **£11.00** (three cheeses)  
*apple chutney, quince, grapes and walnut bread*

BLUE MURDER: A strong flavoured blue cheese made by Highland Fine Cheeses in Tain, Scotland. It has a creamy, white paste with fine threads of blue mould running through it, giving it a satisfyingly sweet and velvety texture. Often enjoyed with a peated whisky or a sweet dessert wine.

ST ANDREW 'S CHEDDAR: Classically Scottish in style: aged for 18 months, it is powerful, strong and tangy – a real sharp traditional Cheddar.

MINGER BRIE: A brie-style cheese. When fully ripe, Minger is gooey, rich and soft inside. On the outside, it is covered by a cheerful orange rind which is tinged with annatto; it is edible and delicious. The cheese has a memorable aroma, but possibly, not quite as strong as the name suggests.

AILSA CRAIG: Creamy taste with a hint of goat, melts in the mouth - delicious.

SMOKED DUNLOP: A Traditional Ayrshire Dunlop is a hard-pressed cheese not unlike cheddar but more moist. When young it is mild with a nutty flavour and smooth, close texture. As it matures it develops a good strength with a slight sharpness.

*Please advise us in advance if you have any special dietary requirements.*

*We take the utmost care to ensure that all reasonable dietary requests are accommodated when visiting Marcliffe: however, due to the nature of our offering we are unable to guarantee that any item will be 100% allergen free.*

*A 12.5% discretionary service charge will be added to your bill. This goes directly to the team as a thank you for their service. If you'd prefer this not be applied, just let us know.*

## DINNER



## STARTERS

Pea, ham hock, langoustine - **£17.00**  
*pickled garden vegetables*

Smooth chicken liver parfait – **£14.00**  
*brioche, burnt orange*

Scottish smoked salmon terrine – **£14.00**  
*yuzu, crème fraîche, apple*

Potato panna cotta – **£11.00**  
*herb emulsion, Wye Valley asparagus*

Marcliffe cheddar cheese soufflé – **£14.00**  
*walnut, celery, grapes*

Lobster ravioli – **£16.00**  
*baby gem, shellfish bisque*

Steak tartare - **£14.00**  
*potato terrine, caviar, sour cream*

Spring courgette soup - **£10.00**  
*cherry tomato, basil*

Hand dived Orkney scallops - **£18.00**  
*cauliflower, hazelnut butter*

French onion soup - **£12.00**  
*gruyere crouton*

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## MAIN COURSES

Lamb rump - **£32.00**  
*king oyster mushroom, ewes curd, black cabbage*

Shetland cod – **£28.00**  
*leek chowder, foraged sea herbs, mussel cream*

Corn-fed chicken – **£29.00**  
*mushroom, croquette, artichoke*

Crowdie Gnocchi - **£24.00**  
*charred courgette, broad beans, purple sprouting broccoli*

Peterhead monkfish - **£31.00**  
*leeks, Jersey royal pomme puree, sea truffle butter sauce*

Homemade squash agnolotti - **£26.00**  
*parmesan, rocket, sage butter*

Marcliffe beef burger - **£20.00**  
*smoked cheddar, tomato, caramelised onion, skinny fries*

Stone bass - **£32.00**  
*Wye Valley asparagus, pomme anna, tomato fondue, mousseline sauce*

## FROM THE GRILL

Aberdeen Angus beef  
Fillet steak: 8oz – **£53.00**  
Ribeye steak: 10oz – **£48.00**

*All items are served with portobello mushroom, chunky chips, slow roasted onion  
with bone marrow crumb and a choice of one sauce*

## SAUCES

Diane, béarnaise, peppercorn, mushroom, red wine jus, blue cheese

## SIDES

Jersey royal potatoes, flat parsley  
Onion rings  
Chunky chips  
Tender stem broccoli  
Caesar salad  
Truffle creamy mashed potatoes  
Spring onion mashed potatoes  
Skinny fries  
Rocket, parmesan, balsamic dressing  
Green beans, shallots, pancetta

All sides – **£6.00**

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