

LUNCH



## STARTERS

Homemade soup of the day - **£8.00**  
*Balmoral bread*

Ham hock, leek ballotine - **£12.00**  
*spiced apple chutney, burnt apple puree, toasted brioche*

Marcliffe cheddar cheese souffle - **£14.00**  
*walnut, celery and grapes*

Wild mushroom & truffle velouté - **£12.00**  
*roast king oyster mushroom, chive oil*

Tomato and mozzarella salad - **£12.00**  
*marinaded olives, basil, rapeseed oil*

## COLD SANDWICHES

*served on white, brown or ciabatta bread*

Honey roast ham, wholegrain mustard mayonnaise - **£9.50**

Smoked salmon, cream cheese, cucumber - **£9.50**

Egg mayonnaise, cress - **£8.50**

Cheese and pickle - **£8.50**

Prawn marie rose, rocket - **£9.50**

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

## MAIN COURSES

Marcliffe beef burger - £20.00

*smoked cheddar, bacon, sliced beef tomato, crisp gem lettuce, smoked tomato ketchup, caramelised onion, dill pickle, skinny fries*

Steak frites, 6oz sirloin steak - £30.00

*peppercorn sauce, watercress, skinny fries*

Herb breaded chicken schnitzel - £19.00

*caper brown butter, fried egg, anchovies and skinny fries*

Ciabatta club sandwich - £15.00

*fried egg, streaky bacon, crisp gem lettuce, sliced beef tomato, mayonnaise, skinny fries*

Caesar salad - £11.00

*parmesan shavings, soft boiled egg, croutons, crispy pancetta with chicken - £16.00*

Smoked celeriac risotto - £24.00

*stilton, salt baked celeriac, endive*

Wild mushroom & rocket tagliatelle - £15.00

*Truffle oil and tender stem broccoli*

Seared sea bream - £18.00

*niçoise salad, soft boiled egg, basil dressing*

Golden battered haddock - £20.00

*chunky chips, tartare sauce, mushy peas, lemon*

King prawn and chilli tagliatelle - £17.00

*spring onions, creamy lobster bisque*

## SIDES

Onion rings

Chunky chips

Tender stem broccoli

Caesar salad

Truffle mashed potatoes

Skinny fries

Rocket, parmesan, balsamic dressing

Green beans, shallots, pancetta

All sides - £6.00

## SOMETHING SWEET

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*

Spiced apple crème brûlée – **£10.00**  
*compressed apple, apple sorbet*

Hazelnut and white chocolate parfait - **£10.00**  
*Candied hazelnuts, mandarin gel, coffee ice cream*

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

*Dairy Free and vegan are available*

Sorbets: Coconut and Lime, Raspberry, Passion Fruit

Frozen Yoghurts: Raspberry, Blueberry

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.*

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

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

*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.*