

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**
marinated 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 brulee – **£10.00**

compressed apple, apple sorbet

Hazelnut and white chocolate parfait - **£10.00**

Candied hazelnuts, madarin 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.