

LUNCH



STARTERS

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

Smoked haddock chowder – **£11.00**
potato, leek and chives

Traditional John Ross smoked salmon – **£12.00**
baby capers, Katy Rodgers crème fraiche

Smooth chicken liver pate – **£10.00**
rocket, chutney, apple chutney

Heritage tomato salad – **£12.00**
olives, buffalo mozzarella, basil

COLD SANDWICHES

served on white or brown bread

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

Smoked salmon, crème fraiche, cucumber - **£9.50**

Egg mayonnaise, cress - **£8.50**

Cheese and pickle - **£8.50**

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

MAIN COURSES

Marcliffe beef burger - **£20.00**

smoked cheddar, bacon, beef tomato, baby gem, gherkin, skinny fries

Classic Caesar salad – **£14.00**

*aged parmesan, anchovies, croutons
with chicken - £19.00*

Beer battered haddock – **£20.00**

triple cooked chips, tartare, crushed peas, lemon

Ciabatta club sandwich - **£18.00**

chargrilled chicken, streaky bacon, tomato, crispy lettuce with French fries

Nicoise salad - **£16.00**

charred seabass, rapeseed oil, bitter leaves

Wild mushroom gnocchi - **£16.00**

pecorino, rocket

Scotch steak sandwich - **£18.00**

caramelised onion, Dijon mustard mayonnaise, skinny fries

Crispy buttermilk chicken burger - **£18.00**

Asian slaw, sriracha sauce, Koffman fries

DESSERTS

Classic crème brulee - **£8.00**
shortbread

Sicilian lemon tart - **£8.00**
fresh berries, cassis sorbet

Marcliffe sticky toffee pudding - **£10.00**
vanilla ice cream, toffee sauce

CHEESE

Cheeseboard – | **£12.00** (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.*

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.