

LUNCH



STARTERS

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

Smootch chicken liver parfait - **£14.00**
brioche, burnt orange

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

Smoked salmon - **£13.00**
*Katy Rogers crème fraîche, caviar,
lemon and lilliput capers*

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

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

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

COLD SANDWICHES

served on 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

Marchliffe beef burger - **£20.00**

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

Golden battered haddock - **£20.00**

chunky chips, tartare sauce, mushy peas, lemon

Caesar salad - **£11.00**

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

Cumberland sausage - **£18.00**

champ mash, thyme, beer jus

Ayrshire beetroot, goats cheese - **£16.00**

pomegranate salad

Seared sea bream - **£18.00**

niçoise salad, soft boiled egg, basil dressing

Croque monsieur - **£14.00**

skinny fries

King prawn and chilly tagliatelle - **£17.00**

spring onions, creamy lobster bisque

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

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**

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



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

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

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

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

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

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.

