

LUNCH



STARTERS

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

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

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 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

Crowdie Gnocchi - £24.00

charred courgette, broad beans, purple sprouting broccoli

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

Raspberry crème brulee – **£10.00**
mint sorbet

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

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.

