

LUNCH



STARTERS

Homemade soup of the day - **£8.00**

Balmoral bread

Artichoke velouté - **£10.00**

cepe powder

Smooth chicken liver parfait - **£14.00**

brioche, burnt orange

Confit duck salad - **£12.00**

chicory, roasted cashews, soy and ginger compressed watermelon, sesame and orange dressing

Smoked salmon - **£13.00**

Katy Rogers crème fraîche, caviar, lemon and lilliput capers

Potato panna cotta - **£11.00**

herb emulsion, Wye Valley asparagus

Roasted red pepper hummus - **£10.00**

crispy chickpeas, walnut bread

Shetland mussels, mariniere style- **£11.00**



MAIN COURSES

Marcliffe beef burger - **£20.00**

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

Golden battered haddock - **£20.00**

chunky chips, tartare sauce, mushy peas and lemon

Caesar salad - **£11.00**

parmesan shavings, soft boiled egg, croutons and crispy pancetta

With chicken - **£16.00**

Lobster & crayfish tagliatelle - **£20.00**

samphire, creamy lobster bisque

Wild mushroom risotto - **£15.00**

shaved parmesan, baby spinach, sun-blushed tomatoes and mascarpone

Steak frites, 6 oz sirloin steak - **£30.00**

peppercorn sauce, watercress and skinny fries

Herb breaded chicken schnitzel - **£19.00**

caper brown butter, fried egg, anchovies skinny fries

Club sandwich - **£15.00**

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

Pea and mint ravioli - **£16.00**

feta and rocket

SIDES

Chunky chips

Skinny fries

Onion rings

House mixed salad

Tenderstem broccoli

All sides - **£6.00**

COLD SANDWICHES

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

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

Egg mayonnaise and cress - **£8.50**

Cheese and pickle - **£8.50**

Prawn marie rose and rocket - **£9.50**



SOMETHING SWEET

Marcliffe sticky toffee pudding – **£10.00**
vanilla ice cream, candied pecans, toffee sauce

54% chocolate fondant – **£12.00**
chocolate soil, white chocolate ice cream

Lemon meringue pie – **£10.00**
blackcurrant sorbet, blackcurrant gel

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

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

CHEESE

Cheeseboard – **£16.00** (five cheeses) | **£11.00** (three cheeses)
apple chutney, quince, grapes and walnut bread

*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.

