

# THE MARLBOROUGH

## SUNDAY LUNCH MENU

### FIRST COURSE

Roasted Butternut Squash Soup with Homemade Bread £7

The Marlborough Scotch Egg with Aioli £8

King Prawn Tempura with a Soy, Lime & Sweet Chilli Sauce £9

Seared Scottish Scallops with a Lobster Bisque and Garden Pea Risotto £12/£24

### MAIN COURSE

Roast Sirloin of Beef, Seasonal Vegetables, Roast Potatoes, Yorkshire Pudding, Cauliflower

Cheese and Gravy (Served Pink) £17

Roast Chicken Supreme, Seasonal Vegetables, Roast Potatoes, Yorkshire Pudding, Cauliflower

Cheese and Gravy £15

Pan Seared Hake Loin with a Prawn Roll, Charred Baby Gem Lettuce and Lobster Bisque £20

Wild Mushroom, Tarragon and Madeira Pie with Seasonal Vegetables & Roast Potatoes £14

Sundried Tomato and Pine Nut Gnocchi with Basil Velouté and Wilted Spinach £14

### DESSERTS

Sticky Toffee Pudding with Warm Toffee Sauce and Vanilla Ice Cream £7

Salted Caramel and Milk Chocolate Tart with Popcorn Ice Cream £7

Dark Chocolate Delice with Winter Berry Coulis and Passionfruit Ice Cream £7

Ice cream - Vanilla, Popcorn or Passion Fruit £1.50 per scoop

Sorbet - Blood Orange or Mulled Apple £1.50 per scoop

Godminster Cheddar, Shropshire Blue & Cornish Brie with Red Onion Marmalade & Biscuits £9

*Please notify us of any allergies you may have so we can advise you accordingly.*

*10% service charge is added for all tables of 8 or more*

