

THE MARLBOROUGH

SAMPLE SUNDAY LUNCH MENU

FIRST COURSE

Pan Seared Scottish Scallops with Lobster Bisque & Garden Pea Risotto £12.5/£24

Soup of the day with Homemade Granary Bread £7

The Marlborough Scotch Egg with Bearnaise £8

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

Crispy Chilli Beef £9

MAIN COURSE

Roast Sirloin of Beef (Served Pink), Seasonal Vegetables, Roast Potatoes, Yorkshire Pudding,
Cauliflower Cheese & Gravy £17

Roast Chicken Supreme, Seasonal Vegetables, Roast Potatoes, Yorkshire Pudding, Cauliflower
Cheese & Gravy £15

Miso Glazed Black Cod with Ramen Noodles, Pak Choi, Tenderstem Broccoli & Peppers in a Shellfish
Miso Broth £23

Ramsbury Gold Battered Brixham Cod with Triple Cooked Chips, Mushy Peas & Tartare Sauce £15.5

Twice Baked Goats Cheese Souffle with Pickled Beetroot, Toasted Sourdough & Mixed Leaf Salad £14

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

DESSERTS

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

Apple & Calvados Mille-Feuille £7

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

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

Ice cream / Sorbet - Vanilla, Popcorn, Citrus or Mango £1.50 per scoop

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

