

Le Marmiton Bistro & Bar

Roll & butter 1 Marinated olives 3

Starters

French onion soup, cheese crouton (V) 6
6 snails baked in garlic & parsley butter, bread roll 8
Wanstead fish smoked salmon, Devon crab, crayfish cocktail (GF) 9
Endive, Roquefort, walnut, apple salad (GF) (V) (N) 7
Sautéed tiger prawns in a Pastis & chive cream sauce (GF) 7.50
Goat's cheese salad, **La Bakerie** honey, confit tomato (V) 6.50
Duck terrine, tomato compote, toasted brioche 7

Steaks

*Our steaks are Scottish, hand cut, grass-fed and matured for up to 35 days
Served with choice of peppercorn sauce, Madeira & mushroom sauce,
red wine jus or garlic butter.
(add 3 grilled tiger prawns to your steak for £3)*

Flat Iron steak (220g) 13
Sirloin steak (280g) 18.50
Chateaubriand (600g) (for 2 to share) 48
Tomahawk steak (1 kg) (for 2-3 to share) 60

Sides

French fries, rosemary salt (GF)(V) 3.50
Buttery mash potatoes (GF)(V) 4
Potatoes 'Persillade' (GF)(V) 4
Thyme & garlic creamed spinach (GF)(V) 4.50
Charred tender broccoli, sesame seeds (GF)(V)(N) 4
Mixed salad (GF)(V) 4
Additional sauce 1

Prices include VAT @ current rate
An optional 12.5% Service charge will be added to your bill - Service charge goes to all staff

Main Courses

Smoked haddock, spinach mash potatoes,
caper & herb cream sauce (GF) 15
Confit duck leg, white bean & chorizo 'Cassoulet' (GF) 15
Spinach, mushroom & brie 'en croute', soft herb sauce (V) 12
Braised lamb shank, charred broccoli, buttery mash potatoes, red
wine jus (GF) 17
Grilled corn-fed chicken breast, Madeira & mushroom sauce,
French fries (GF) 13.50
Slow roasted pork belly, potatoes 'Persillade',
Calvados apples, red wine jus (GF) 15

Menu Enfants

Served with a soft drink and followed by a scoop ice cream.

Grilled chicken & chips 9.50
Smoked haddock & mash 9.50

Desserts

Raspberry crème brulée, **Jack's Bakery** white chocolate cookie 7
Chocolate & orange 'Charlotte', whipped cream 6.50
Apple & frangipane tart, salted caramel ice cream 6
French cheese selection with grapes & crackers 9
Hackney gelato ice creams & sorbets, 2 or 3 scoops 3.75/5

Liquid puddings

Espresso Martini 8 Brandy Alexander 8

(GF – Gluten free – V – Suitable for vegetarians – N – Contains nuts)
Please inform us if you have any allergies – Red wine jus made with beef stock

