

# 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

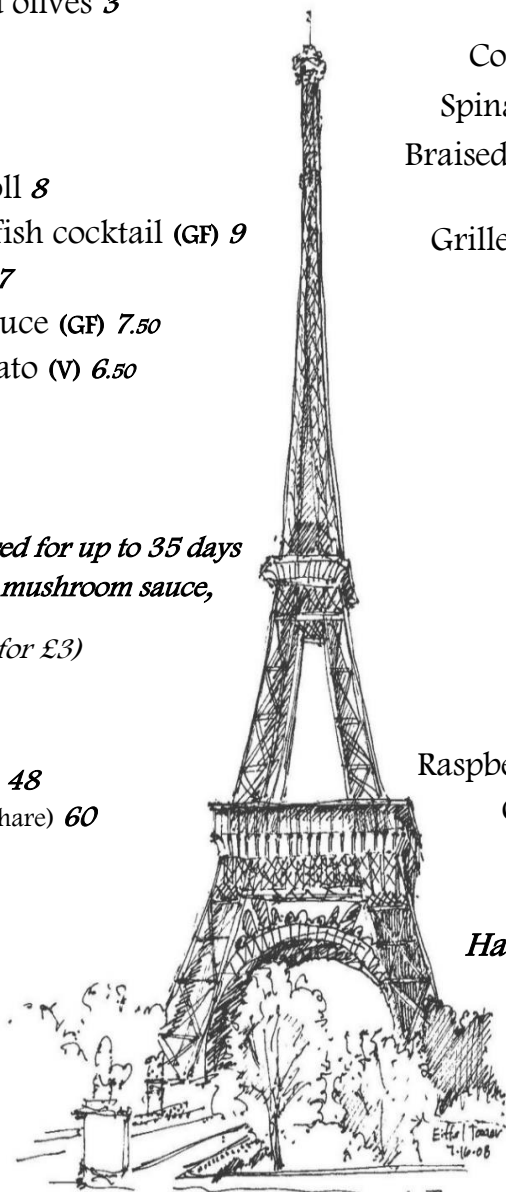
*Our steaks are Scottish, hand cut, grass-fed and matured for up to 35 days  
Served with choice of peppercorn sauce, Madeira & mushroom sauce,  
red wine jus or garlic butter.  
(add 3 grilled tiger prawns to your steak for £3)*

Flat Iron steak (220g) 13  
Sirloin steak (280g) 18.50  
Chateaubriand (600g) (for 2 to share) 48  
Tomahawk steak (1 kg approx) (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  
280g roasted pork chop, 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 brûlée, **Jack's Bakery** white chocolate cookie 7  
Chocolate & orange 'Charlotte', whipped cream 6.50  
Tart of the week 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