

LE MARMITON - DECEMBER 2020 MENU

Starters

Lightly smoked sweet potato soup, toasted pumpkin seeds (v) (gf) 6

Sprout, Gruyère & chestnut tart, poached egg, basil oil (v) 7

Ham hock, parsley & mustard terrine, green tomato chutney, cornichons, toasts 7.50

Seared scallops, crispy bacon, haricot bean purée (gf) 9

Deep fried Brie, cranberry sauce (v) 6.50

Assiette of 'Wanstead fish' smoked salmon, crab mayonnaise & poached tiger prawns (gf) 8

Main dishes

Lamb shoulder 'Shepherd's pie', grilled lamb cutlet, French beans (gf) 16.50

Filet of Seabass, rice, charred tender stem broccoli, caper & herb sauce (gf) 15

Confit duck leg, cassoulet of haricot beans & lardons (gf) 15

Lentil & vegetable ragout on garlic roasted Portobello mushrooms, basil dressing (v) (gf) 13

Pig's cheeks braised in beer, creamed potatoes, honey roasted carrots, crispy sage, Jus (gf) 16

Steaks

Our steaks are hand cut, grass-fed and matured for up to 35 days

All served with salad garnish and choice of peppercorn, Béarnaise or red wine sauce (+£1 for extra sauce)

Flat Iron steak (220g) (gf) 11.50

Sirloin steak (300g) (gf) 18.50

Filet steak (200g) (gf) 21.50

Chateaubriand (600g) (gf) (for 2 to share) 45

Sides

French fries, rosemary salt (gf) 3.50

Creamed potatoes (gf) 4.50

French beans (gf) 4

Grilled tender stem broccoli (gf) 4

Green leaf salad (gf) 3

Honey roasted carrots (gf) 4

Invisible chips 0% fat 100% hospitality 3

Hospitality Action helping people in hospitality effected by the Covid crisis

Kids menu - served with a soft drink and followed by ice cream

Shepherd's pie, French beans 9.50

Roast Seabass, French fries & salad 9.50

Desserts

Warm pear & almond tart, Vanilla ice cream 5.50

Cointreau & orange Crème Brulée (gf) 6

Chocolate & salted caramel torte, crème anglaise 6

French cheese selection with tomato chutney & crackers 8.50

2 or 3 scoops of ice cream or sorbet (gf) 3/4.50

Please inform us if you have any allergies - (gf - gluten free - v - suitable for vegetarians - n- contains nuts)

Prices include VAT at current rate

An optional 12.5% Service charge will be added to your bill - Service charge goes to all staff members

LE MARMITON BISTRO & BAR

Desserts

Warm pear & almond tart, Vanilla ice cream 5.50
Cointreau & orange Crème Brulée (gf) 6
Chocolate & salted caramel torte, crème anglaise 6
French cheese selection with tomato chutney & crackers 8.50
2 or 3 scoops of ice cream or sorbet (gf) 3/4.50

Hot Drinks

Single espresso or macchiato 2
Double espresso or macchiato - Americano - Cappuccino - Latte - Flat White 2.50
Tea (English breakfast, Peppermint) 2.50

Sweet wines - 100ml glass

Domaine de Grange Neuve Monbazillac, *Sémillon*, France 2015 6
Cline Cellars Late Harvest, *Mourvèdre*, California, USA 2016 9
Krohn Colheita, *Tinto Roriz*, Douro, Portugal 2005/2007 7

Liquid puddings

White Russian 7

East London vodka, Tia Maria, cream

Espresso Martini 8

Absolut vodka, Tia Maria, espresso coffee

Brandy Alexander 7.50

Remy Martin, crème de cacao, cream

Thanks to our suppliers

Fresh fish - Kevin at Wanstead fish

Duck - Paul & Steve at Longcroft & old, Smithfields market

Beef, lamb & pork - Carl at Donald Russell

Fresh fruit & veg - Sheringham's fruit & veg

Wine - Lizzie at Boutinot Wines

Beer - Scotty at 1936 Biere

Cheese - Harvey Brockless

Ice creams - Compagnie des desserts

Join us every Sunday from noon till 4pm for a choice of Sunday roasts

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