

LE MARMITON - SUNDAY MENU

Starters

Traditional French onion soup, Gruyère cheese crouton (v) 5.50

6 snails cooked in garlic and parsley butter (gf) 7

Deep fried brie, green tomato chutney (v) 6.50

Smoked duck salad, slow roasted tomato, crispy shallots & raspberry vinaigrette (gf) 7

Grilled asparagus, poached egg (v) (gf) 7.50

Toasted sourdough, white crab mayonnaise 8.50

Main courses

Roasted rolled pork belly with sage, roast potatoes, honey roast carrot, charred broccoli, seasonal greens, Yorkshire pudding, apple sauce and a red wine jus 15

Roast sirloin of beef, roast potatoes, honey roast carrot, charred broccoli, seasonal greens, Yorkshire pudding, creamed horseradish and a red wine jus 17

Slow roasted lamb shank, roast potatoes, honey roast carrot, charred broccoli, seasonal greens, Yorkshire pudding and a red wine jus 16

Roast confit duck leg, roast potatoes, honey roast carrot, charred broccoli, seasonal greens, Yorkshire pudding and a red wine jus 15

Roasted tomato & red onion tart with goat's cheese, roast potatoes, honey roast carrot, charred broccoli, seasonal greens, and a veg gravy (v) 14

Char-grilled 220g flat iron steak, French fries, Bordelaise sauce (gf) 15.50

Pan fried seabream, grilled asparagus, sautéed potatoes, herb & caper sauce (gf) 15

Kids

served with a soft drink and followed by ice cream

Roast chicken or roast beef with mini trimmings 9.50

Desserts

Profiteroles au chocolat

Choux buns filled with fresh cream, hot chocolate sauce 6

Crème brûlée

Caramelised set vanilla custard (gf) 6

Le Colonel

Lemon sorbet, shot of chilled vodka (gf) 5

Sélection de glaces et sorbets

Selection of ice creams and sorbets – 2 or 3 scoops (gf) 3/4.50

Sélection de fromages

French cheese selection 8.50

Liquid puddings

White Russian 7

East London vodka, Tia Maria, cream

Espresso Martini 7

Absolut vodka, Tia Maria, espresso coffee

Brandy Alexander 7

Remy Martin, crème de cacao, cream