

LE MARMITON

Entrées

Soupe à l'oignon

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

Escargots à l'ail et au beurre persillé

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

Brie frit, compote de tomate

Deep fried brie, green tomato chutney (v) 6.50

Salade de canard fumé

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

Asperges et œuf poché

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

Tartine de crabe

Toasted sourdough, white crab mayonnaise 8.50

Plats Principaux

Dorade poêlée

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

Duo de porc aux pommes

Grilled pork chop & Toulouse sausage, mash, Calvados apples, jus 15.50

Poulet à la florentine

Pan roasted corn-fed chicken breast, creamed spinach, sautéed potatoes (gf) 14

Eglefin fumé à la moutarde

Smoked haddock, mash, poached egg, mustard sauce (gf) 14

Jarret d'agneau

Braised lamb shank, mash, French beans, red wine jus (gf) 16

Tarte aux tomates et chèvre

Slow roasted tomato, thyme, red onion & goat's cheese tart, charred asparagus & salad (v) 13

Steak Bordelaise

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

Confit de canard

Slow cooked duck leg, sautéed potatoes, French beans, red wine jus (gf) 16

Chateaubriand

Grilled 600g tenderloin of beef, French fries, Bordelaise or mustard sauce (for 2) (gf) 48

Accompagnements

French fries 3.50 – Charred asparagus 4.50 – Creamed spinach 4 - French beans 4

Menu Enfants

served with a soft drink and followed by ice cream

Sausage & mash 9.50 or Sea bream filet, French fries and salad 9.50

Please inform us if you have any allergies – (gf – gluten free – v – suitable for vegetarians – n- contains nuts)
Prices include VAT - An optional 12.5% Service charge will be added to your bill - Service charge goes to all staff members

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Desserts

Profiteroles au chocolat

Choux buns filled with fresh cream, hot chocolate sauce 6

Mousse à la fraise

Strawberry mousse, whipped cream 5

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

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 2007 7

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

Set menu – 2/3 courses for £15/£19

Available Tuesday to Thursday evenings and Saturday lunch

Traditional French onion soup, Gruyère cheese crouton (v)

6 snails cooked in garlic and parsley butter (gf)

Deep fried brie, green tomato chutney (v)

Smoked haddock, mash, poached egg, mustard sauce (gf)

Slow roasted tomato, thyme, red onion & goats cheese tart, charred asparagus & salad (v)

Toulouse sausage & mash, onion jus

Char-grilled 220g flat iron steak, French fries, Bordelaise sauce (gf) +£3 supplement

Choux buns filled with fresh cream, hot chocolate sauce

Strawberry mousse, whipped cream

Choice of 2 scoops of ice cream or sorbet

Join us for a choice of Sunday roasts every Sunday from 12pm - 4pm

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