

Le Marmiton Bistro Sunday Lunch

Roll & butter 1 Marinated olives 3

Starters

French onion soup, Gruyère cheese crouton (V) 6

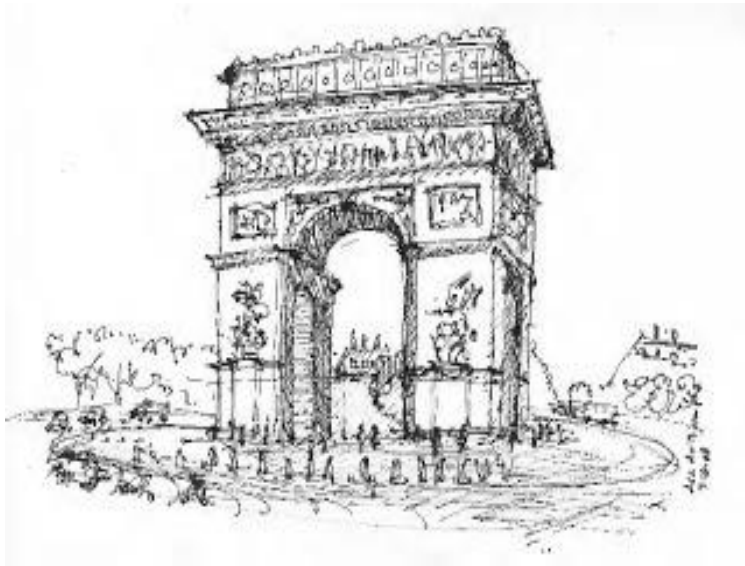
6 snails baked in garlic & parsley butter, bread roll 8

Wanstead fish selection of smoked fish and seafood (GF) 9

Endive, Roquefort, walnut, apple salad (GF) (V) (N) 7

Goat's cheese salad, **La Bakerie** honey, confit tomato (V) 6.50

Duck terrine, tomato compote, toasted brioche 7



Roasts

All our roasts are served with garlic & rosemary roast potatoes, honey roast carrot, French beans, buttered kale, grilled tender stem broccoli, Yorkshire pudding and a red wine gravy.

Aberdeen Angus Sirloin of beef, creamed horseradish 17

Slow roasted pork belly, apple sauce 14

Pot roast lamb shank 16

Corn-fed chicken breast 14

Duo of roast of Sirloin of beef & chicken breast 20

Spinach, mushroom & brie 'en crouete', veggie gravy (V) 14

Kids roast mini portion of chicken or beef 8

Other Mains

Smoked haddock, spinach mash potatoes,
caper & herb cream sauce (GF) 15

Goat's cheese salad, **La Bakerie** honey, confit tomato (V) 11

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

Prices include VAT @ current rate

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

(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