

# Le Marmiton Bistro Sunday Lunch

Roll & butter 1      Marinated olives 3

## Starters

French onion soup, Gruyère cheese crouton (V) 6

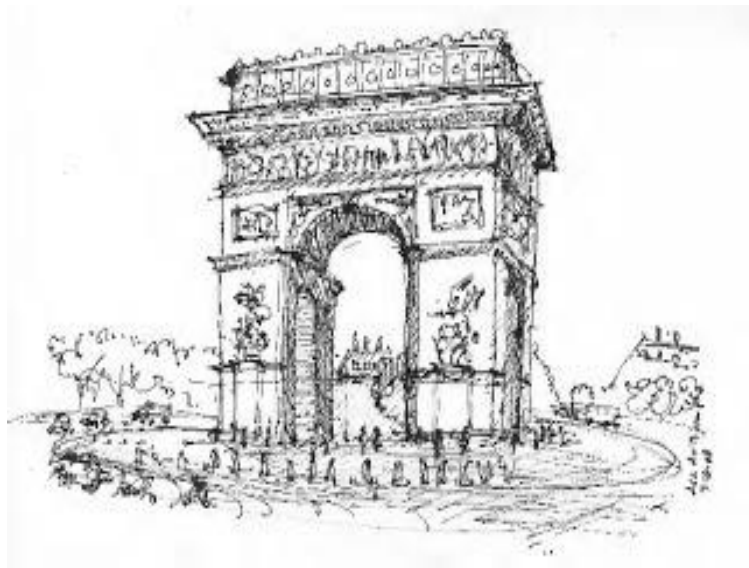
6 snails baked in garlic & parsley butter, bread roll 8

**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



Prices include VAT @ current rate

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

## Roasts

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

Aberdeen Angus Sirloin of beef, creamed horseradish 17

Roast of the day 14

Pot roast lamb shank 16

Corn-fed chicken breast 14

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

Tart of the week 6

French cheese selection with grapes & crackers 9

**Hackney gelato** ice creams & sorbets, 2 or 3 scoops 3.75/5

(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