

LE MARMITON

Kitchen open for lunch on Sunday noon till 3.45pm

Bread and butter £1pp

Starters

- French onion soup, Gruyère cheese crouton (v) 5.50
Charcoal grilled tiger prawns, smoked paprika mayonnaise (gf) 7.50
6 snails baked in garlic butter (served with bread) (gf) 7
Salad of tomatoes, buffalo mozzarella, basil dressing (v) (gf) 6.50
Wild mushroom paté, toast (v) 6

Main dishes

- Roast beef of the day , roast potatoes, honey roast carrot, tender stem broccoli, seasonal greens, Yorkshire pudding, creamed horseradish, and a red wine jus 17
Slow roasted lamb shoulder, roast potatoes, honey roast carrot, tender stem broccoli, seasonal greens, Yorkshire pudding and a red wine jus 15
Roasted duck leg, roast potatoes, honey roast carrot, tender stem broccoli, seasonal greens, Yorkshire pudding and a red wine jus 15
Spinach, chestnut, mushroom & Brillat savarin 'en croute', roast potatoes, honey roast carrot, tender stem broccoli, seasonal greens, Yorkshire pudding and a veggie gravy (v) 14
Steak & chips, peppercorn sauce 15
Roast filet of Seabass, herb & caper sauce, sautéed potatoes & charred tender stem broccoli 14

Kids menu

served with a soft drink and followed by ice cream

- Mini roast beef with all the trimmings (gf) 9.50
Pan roasted seabass with French fries and salad (gf) 9.50

Desserts

- Dessert of the week (*see the blackboard*)
Warm chocolate fondant, pistachio ice cream (n) 6.50
Vanilla crème brûlée (gf) 6
Le Colonel – 2 scoops of lemon sorbet & a shot of vodka (gf) 5
French cheese selection with crackers 8.50

All main course roasts are available to take away
Order before noon for collection between 12-3

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