BAR SNACKS

Available All Day

Nocerella Olives	4
Frickles Blue Cheese Ranch	6
Black Pudding Scotch Egg HP Sauce	8

THE MARLBOROUGH

SUNDAY

Two courses £38 | Three courses £48

TODAY'S SPECIAL

Native Lobster & Chips — 35 / 65
Garlic Parsley Butter, salad

SUNDAY LUNCH

All Roasts Are Served With Garlic Roast Potatoes, Carrot, Red Cabbage, Broccoli & Cauliflower Cheese, Yorkshire Pudding & Red Wine Gravy

Sirloin of Beef

Honey Glazed Gammon

Pappardelle Pasta
Roasted Tomato, Chilli & Garlic Ragu, Burrata, Salsa Verde

South Coast Fish Pie
Seasonal Greens

TO START

Duck Liver Parfait
Fig Chutney, Toasted Brioche

Smoked Haddock & Leek Arancini
Grana Padano

Grilled Halloumi
Dressed Quinoa, Avocado, Coriander, Black sesame & lime

Caesar Salad
Smoked Bacon, Soft Egg & Aged Parmesan

Make your visit
A STAY

Experience the charm of our recently renovated boutique rooms within this historic 15th century coaching inn.

Please speak with our team for availability and reservations.

FOR DESSERT

Milk Chocolate Parfait
Cherry Ripple Ice Cream, Griottines Cherries, Dark Chocolate Sauce
Clos l'Abeilley Sauternes, 2019 - 9

New Forest Strawberries & Meringue
Clotted Cream & White Chocolate
Stratus, Riesling Icewine, 2022 - 9

Bramley Apple Fool
Oat & Almond Crunch
Served with 25ml Rumbana Banana Rum to pour

Selection of English Cheese
Glastonbury Twanger, Dorset Blue Vinney, Tunworth
Served with Chutney & Crackers

A 12.5% discetionary service charge will be applied to your final bill.
Please let our team know if you have any allergens and we will do our best to adapt dishes.