

 **MARBLE ARCH INN** 
MANCHESTER

WINTER MENU

Bruschetta du jour. (V) £4.95

Haggis Scotch egg, homemade brown sauce. £4.95

Honey glazed, bacon wrapped chorizo, sourdough. £4.95

Poached pear, Stilton, chestnut and rocket salad. (V) £4.95

French onion soup, Gruyère, sourdough. £4.95

Duck terrine, apple compote, artisan breads. £4.95



Steamed Loch Fyne mussels, cream, white wine, tarragon fries. £9.95

Moroccan lamb, steamed rice, Greek yogurt and naan bread. £11.95

Pan fried calves' liver, creamed potatoes and red onion gravy. £11.95

Goats cheese and spinach Wellington, mushroom velouté, spring onion and potato hash. (V) £11.95

Supreme of Scottish salmon, crushed new potatoes, bacon, pea purée. £15.95

Braised featherblade of beef, roasted onion mash and buttered kale. £15.95



Sticky toffee pudding with butterscotch sauce. (V) £4.75

Baileys cheesecake, chocolate and coffee ice cream. (V) £4.75

Vanilla parfait, apricot purée, almond biscuit. (V) £4.75



Artisan cheese selection with biscuit, bread and chutneys.

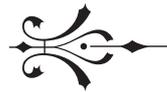
4 for £8.95, 9 for £13.95 or 12 for £17.95



PLEASE ASK A MEMBER OF STAFF FOR KITCHEN SPECIALS.

PLEASE ORDER AT THE BAR • (V) = Vegetarian (Ve) = Vegan

All our food is prepared in an environment where known allergens may be present. Please ask if you have any concerns.

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BAR ROOM CLASSICS

Pumpkin and chickpea burger, tomato salsa and guacamole. (Ve) (V) £9.00

Pumpkin and chickpea burger, sage mayo with spinach, rocket and hand-cut chips. (V) £9.00

Marble beer battered fish 'n' chips, mushy peas, tartare sauce. £9.50

Ratatouille risotto. (Ve) (V) £9.50

The classic 'Marble Burger', fresh salad, relish, cheese, mustard and chips. £9.90

Marble fisherman's pie with peas. £9.90

Steak and kidney pie, hand-cut chips, peas and gravy. £12.30

SUNDAY LUNCH AT THE ARCH

£12.50 for 1 course • £17.50 for 2 courses • £21.50 for 3 courses

Haggis Scotch egg, homemade brown sauce.

French onion soup, Gruyère, sourdough.

Poached pear, Stilton, chestnut and rocket salad. (V)

Locally reared topside of beef with home made horseradish sauce.

Slow cooked belly of pork, crackling, apple sauce.

Slow roasted leg of lamb with mint sauce.

Goats cheese and spinach Wellington, mushroom velouté, spring onion and potato hash. (V)

Supreme of Scottish salmon, crushed new potatoes, bacon, pea purée.

Sticky Toffee Pudding with Butterscotch sauce. (V)

Baileys cheesecake, chocolate & coffee ice cream. (V)

Vanilla parfait, apricot puree, almond biscuit. (V)

All mains are served with roast potatoes, Yorkshire pudding, fresh vegetables and a rich gravy.

MARBLE ARCH INN

MANCHESTER

CHEESE MENU

any 4 for £8.95 / 9 for £13.95 / 12 for £17.95

Comte Extra Prestige

This mighty cheese is made in the Jura mountains where Montbeliarde cows graze the lush Alpine pastures during summer, and are fed hay in the winter. After two years of maturation by specialist affineurs, it has a firm texture and wonderful layers of fruity, nutty flavours.

Livarot

Nicknamed 'The Colonel' because its taffia straps are reminiscent of colonel's stripes, Livarot rivals Camembert as one of Normandy's greatest and oldest cheeses dating back to at least the 13th century. Livarot is a soft, washed-rind cheese, with a strong, spicy flavour.

Gaperon

Made in the Auvergne for over 1200 years, Gaperon is flavored with garlic and pepper and has a 'fluffy' rind. Tart when young, soft and buttery when mature.

Cotswold Blue Organic Brie

Made by Simon Weaver at Upper Slaughter, Gloucestershire. Simon and Carol travelled throughout Europe to understand soft cheese making techniques. The family tradition of dairy farming goes back to 1570 and the first signature cheese was sold in 2005.

Golden Cenarth

Made by Carwyn Adams at Lynech, Dyfed. Just inland from the coast along the River Teifi, the Adams family have been making cheese since 1987. Carwyn's latest development is a soft washed rind, made from pasteurised double cream, beautifully handmade in a spruce surrounded box.

Oakwood smoked

Oakwood is part of Ford Farm's smoked Cheddar collection. This is a pure cheddar carrying the much coveted PDO (product of designated origin) status and made using milk from cows that free to roam their lush, verdant Estate. Once Ford Farm have made the cheese, they send it off to a locally based traditional smokery where it is slowly smoked over natural oak chippings until it takes on a subtle oak smoked flavour and develops a deep, burnished gold rind.

Ragstone Goat's Cheese

Ragstone is a medium fat, soft cheese, produced with unpasteurised goat's milk and traditional animal rennet. It has a lemony flavour with a creamy-white creased rind.

Epoisses de Bourgogne AOC

Made in the Bourgogne region. From the last cheese maker using raw milk in an artisan method. Beautifully made washed-rind cheese with an aroma of Marc de Bourgogne, with which it is finally washed. Matured for four to six weeks.

Goddess No.5

A delectable semi-soft cheese made with rich Guernsey cow's milk. The rind is gently washed in Temperley Somerset Cider Brandy giving the paste and the rind a wonderful silky golden hue.

Stinking Bishop

Made by Charles Martell, Laurel Farm, Dymock, Gloucestershire. Down among the cider and pear orchards, surrounded by his Gloucester cattle herd, Charles makes an English equivalent to the French Epoisse. Named after a local pear variety, each cheese is washed in fermented pear juice.

Dessert des Trappistes

From the Picardie region of Northern France just off the Calais-Lille motorway. Trappist monks at the Mont des Cats Abbey produce this pressed cow's milk cheese. A smooth texture from one of the last artisan made St. Paulin cheeses.

Morbier

This cheese has a mild, savoury, fruity flavour. Traditionally it is made up of two layers; the first is from the evening milking and the second from the morning milking. A layer of ash is applied to the evening cheese in order to protect it from contamination overnight; the morning curd is then placed on top and left to mature for three months.

Keltic Gold

Made by Sue Proudfoot, Widemouth Bay, Bude, North Cornwall. Sue makes cheese overlooking the giant rollers breaking onto the seashore. Each cheese is washed in Cornish Orchard Cider three times a week for seven weeks.

Spewood

Made by Anne and Andy Wigmore, Risley, Berkshire. Anne is a top microbiologist turned cheese maker. Spewood is a cheese that has developed after studying recipes and methods in Corsica, resulting in a hard pressed cheese. It is made from raw ewe's milk and left to mature for six months.

Burt's Blue Cheese

Made by Claire Burt, new artisan cheese maker at Cheshire Cookery School, Altrincham. This new Cheshire cheese won Gold at Nantwich Cheese Show. Claire created this soft blue cheese during maternity leave from a big Cheshire based dairy company. The creamy flavour shines. (V)

Petite Munster

Munster is a washed-rind cheese made with raw cow's milk. It has a very soft, smooth paste which is slightly sticky and sweet with the flavour of rich milk. When young, the rind is orange-yellow which darkens to an orange-red with maturity. A ripe Munster smells very strong. Locally this cheese is eaten with cumin or potatoes boiled with their skins on.

Barber's 1833 Cheddar

Vintage Reserve Cheddar made by The Barber family at Maryland Farm, Somerset. They have farmed here for six generations. Based fifteen miles from Cheddar on the Somerset Levels within the traditional provenance of cheddar. The cheese is matured for twenty four months after using their own cheese culture to develop intense complex and depth of flavour.

Burwood Bole

A semi-soft, rind-washed cow's milk cheese with a creamy texture and a sweet nuttiness. Made in Dorset by Chalk Valley Farm. Matured and rind-washed by James's Cheese at Gold Hill Farm, Dorset.

Cropwell Bishop Blue Stilton

Made by the Skailes family, Vale of Belvoir, Nottinghamshire. Cropwell Bishop has been a cheese making village since 1847. This family run Stilton cheese maker has just celebrated sixty years of cheesemaking. With its PDO status from Brussels, each Stilton acts as an ambassador around the world for the art of British artisan cheese making. The thin crust and even blueing develops into a consistent deep creamy flavour.

Gubbeen

Made by Tom and Giana Ferguson, Schull, County Cork, Ireland. Gubbeen is made daily in a circular wood-faced vat using milk from a mixed herd of Jersey, Simmenthal and the very rare Black Kerry cattle. The smoothness comes from being ladled into moulds and then rind washed with salty water.

Godminster Vintage Organic Cheddar

This full flavoured deliciously creamy, vintage cheddar is coated with a distinctive burgundy wax when reaching maturity. Tasty and mellow with a long lingering aftertaste.

Mrs Kirkham's Lancashire

Unpasteurised cow's milk cheese produced by Ruth Kirkham and her family. It is initially matured for at least six weeks before it leaves the farm. This produces a cheese that is mild, creamy and slightly crumbly. The cheese then continues to mature for up to twelve months which produces a fuller and more rounded flavour.