

MARBLE ARCH INN

MANCHESTER

WINTER MENU

BREAD AND BUTTER

Smoked butter, crusty bread (V) £2.75

Tarragon and shallot butter, crusty bread (V) £2.75

SMALL PLATES

Chef's soup of the day, crusty bread, flavoured butter (V) £5.25

Chicken liver pate, Marble ale chutney, toast £6.50

Prawn and crayfish pot, beetroot dressing, avocado salsa, lobster soldiers £7.95

Smoked duck breast, celeriac remoulade, truffle oil £7.50

Goats cheese and fig salad, pickled winter vegetables, crostini (V) £6.95

Marble black pudding fritter, spiced hazelnuts, rocket and apple salad £6.75

Paprika dusted falafel, vegan aioli (Ve) £5.95

Breaded wholetail scampi, lemon-scented aioli, red chard £6.50

Garlic mushrooms, porcini cream, truffled toast (V) £6.75

MARBLE SIGNATURES

10 oz. bacon chop, thick cut chips, roasted shallots, flat mushroom, air dried tomato £13.95

Marble ale battered haddock, thick cut chips, charred lemon, real mushy peas £11.95

Pan fried salmon fillet, sweet and sour ratatouille, fondant potato, basil dressing £16.95

Proper steak and Marble ale pie, spring onion mash or thick cut chips, real mushy peas £14.50

Pan roasted gnocchi, baby spinach, sun blush tomatoes, chestnut mushroom, blue cheese, rocket salad (V) £13.50

Vegan mac 'n' cheese, cashew crumb, air dried tomato, smoked salted crispy kale. (Ve) £13.50

Corned beef hash topped with a poached egg, air dried bacon, pickled red cabbage and beetroot,
crusty bloomer, mustard ketchup £13.50

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

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 @TheMarbleArch

 @themarblearchmcr

 The Marble Arch



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MANCHESTER



WINTER MENU

BRITISH STEAKS

10oz. rib-eye steak, air dried tomato, roasted shallots, flat mushroom, thick cut chips £22.00

Butcher's cut - please ask your server about today's choice, sold at market price.

SAUCES AND FLAVOURED BUTTERS

Peppercorn sauce £2.50; smoked butter £1.50

Marble ale gravy £2.50; tarragon and shallot butter £1.50

MARBLE BURGERS

All served with baby gem, tomato and pickle in a flat-bottomed bun, with skinny fries.

Lamb and mint £12.95

Colombian smoked beef £12.50

Sticky chilli halloumi and roast squash (V) £11.95

Spiced shredded jackfruit (Ve) £11.95

BURGER EXTRAS - ALL £2.00

Smoked cheddar (V); Cropwell Bishop Stilton (V); smoked bacon; drunken onions (Ve)

SIDES

Tarragon and shallot buttered greens (V) £3.95

Canadian skinny fries, smoked cheddar, Marble ale gravy £4.00

Spring onion mash (V) £3.50

Skinny fries, garlic mayo (V) £3.50

Arch house salad, basil dressing served on the side (Ve) £3.00

Sticky grilled halloumi, sweet chilli glaze (V) £4.00

PUDDING LANE

Manchester tart, drunken raspberries, coconut praline £5.95

Marble sticky toffee pudding, vanilla pod ice cream, toffee sauce £5.95

Warm chocolate and orange brownie, chocolate soil, clotted cream ice cream £6.75

Italian meringue, lemon curd, sweet pastry crumb £6.50

Marble cheeseboards from £9.95



WINTER DELI SLABS

Freshly baked rosemary and focaccia slabs with rocket,
served with a choice of rustic fries, Arch salad or a cup of chef's daily soup.

Marble Club - garlic-scented turkey mayo, smoked bacon,
tomato, smoked cheddar £7.50

Falafel fritter, vegan cheese, spiced tomato sauce (Ve) £7.25

Sticky glazed chipolata and drunken onions, grain mustard gravy,
smoked cheddar £7.50

Torched goat's cheese, charred vegetables, red pepper puree (V) £7.50

Vintage cheddar, drunken onions, sun blush mayo (V) £7.25

AVAILABLE MONDAY - FRIDAY 12PM - 5PM

SATURDAY 11AM - 5PM

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CHEESE MENU

An Anglo-French cheese selection served with artisan crackers, grapes, Marble IPA chutney, warmed fruit bread and celery.

(V) - Vegetarian (P) - Pasteurized (UP) - Unpasteurized

4 cheeses 9.95 9 cheeses 16.95 12 cheeses 21.95

1. COTSWOLD BLUE ORGANIC BRIE (V) (P)

A rich creamy textured cheese from champion cheesemaker Simon Weavers. His award winning blue veined Brie from Gloucestershire is made from organic Friesian cow's milk from Kirkham Farm.

2. GOLDEN CENARTH (V) (P)

Discovered accidentally when a Caerffili went too ripe. Carwyn Adams from Caws Cenarth in west Wales loved the taste and Cenarth in west Wales loved the taste and went into production. A gentle buttery cow's milk cheese.

3. OAKWOOD SMOKED (V) (UP)

12 month matured cow's milk cheddar from Fords Farm, Dorchester, thrown in an artisan oak smoker down the road for several hours over oak chipping and sent back. Lovely rich cheddar flavour with background notes of smoke.

4. RAGSTONE (UP)

Mellow creamy goat's cheese log by Mellow creamy goat's cheese log by Charlie Westhead from Sevenoaks, Herefordshire. A classic goat's style matured for 3 weeks with the addition of white mould giving a less acidic lemon scented finish.

5. NO. 5 GODDESS (V) (P)

Gold winner at world cheese awards, Blur Bassist Alex James's semi soft Guernsey cow's cheese is washed in cider brandy and matured in Somerset.

6. STINKING BISHOP (V) (P)

England's answer to the stinky Époisse. Charles Martell at Hunt Courts Farm in Dymock Gloucestershire makes it with Gloucester cow's milk and washes it in Perry before maturing for 4 months.

7. KELTIC GOLD (V) (P)

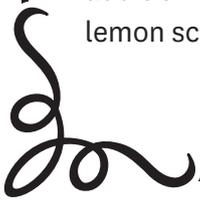
A pungent washed rind cheese with a creamy smooth texture and a round sweet finish like an Alpine cheese. Sue Proudfoot of Whalesborough Farm, Cornwall washes it 3 times a day for 7 weeks in Cornish Cider.

8. SPENWOOD (V) (UP)

Berkshire's English cousin to the Italian Parmesan. A hard pressed Ewe's milk cheese created after the Wilmores' family holiday to Sardinia. Tasting notes of caramel, nuts and fruit.

9. BURT'S BLUE PAST (V) (P)

Claire Burt of Altrincham Cheshire created this beauty whilst on maternity leave from a Cheshire dairy. A semi soft cheese with blue veins is less harsh than a standard blue yet still has a creamy, salty finish.





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CHEESE MENU

10. BARBERS 1833 VINTAGE CHEDDAR RESERVE (V) (P)

By the world's oldest surviving cheddar makers the sixth generation of the Barber family in Somerset are still going strong. Aged for 24 months with a creamy texture and smooth finish contains naturally occurring crystals that give a slight crunch. Slight sweet notes and tangy sharpness.

11. BURWOOD BOLE UP (V) (UP)

Semi soft cow's milk cheese from Chalk Valley Farm in Dorset. Undertones of lemon and a sweet nutty finish to this rind washed cheese.

12. CROPWELL BISHOP BLUE STILTON (V) (P)

The only Stilton ever to be served on Concorde. With its rich tangy flavour and velvety texture the Skales family of Nottinghamshire age it for 12 weeks. The Stilton name like with Champagne can only use its name due to its region of origin making it world famous.

13. COMTE EXTRA PRESTIGE (UP)

From the Alpine Jura mountains in Switzerland. A firm textured cheese made with Montbéliarde cow's milk and matured for 2 years. Fruity, nutty notes.

14. LIVAROT (P)

AKA "The Colonel" due to its straps being reminiscent of Colonel's stripes. A soft pungent washed rind cheese made from pungent washed rind cheese made from the milk of Normandy cows. Matured for 8 weeks with background flavours of spice, lemon and saltiness.

15. GAPERON (P)

Flavoured with cracked peppercorns and garlic and moulded into a dome. A soft cow's milk cheese from Auvergne region of France.

16. ÉPOISSES DE BOURGOGNE (UP)

From Bourgogne, France, a soft and pungent cow's milk cheese. Traditionally washed in pomace brandy and matured for 6 weeks. Due to its extremely soft texture it is served in a pot.

17. DESSERT DES TRAPPISTES (UP)

A pressed cow's milk cheese from Picardie, Northern France. Made at the Mont des Cats Abbey. It has a soft creamy finish.

18. MORBIER (UP)

Matured for 3 months in the small village of Morbier, Franche-Comté, France. A strong smelling cow's cheese with a rich creamy texture has a slight bitter aftertaste. Traditionally leftover evening curds were pressed and covered in ash and then morning curds placed on top resulting in a thin sandwiched effect..

19. PETITE MUNSTER (UP)

From the Munster Valley, France. Aromatic, creamy and semi soft with tangy and spicy notes this cows cheese is brushed with brine for 7 weeks to give a sticky orange rind.

20. CAMEMBERT (V) (UP)

A soft ripened cow's cheese from Normandy France. Traditionally packed in its wooden box that meant exporting to the USA was possible. A firm favourite of French soldiers in the Great War.



 **MARBLE ARCH INN** 
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MARBLE SUNDAY ROASTS

Slow cooked meats with proper gubbins only available Sundays.

From 12pm till its gone!

DRUNKEN SLOW ROAST BEEF RUMP £12.95

Marinated in Marble Ale and thyme.

ROAST LEG OF LAMB £12.95

Studded with garlic and rosemary.

LEMON AND THYME HALF ROAST CHICKEN £12.95

Chipolata, sage and onion stuffing.

OVEN ROASTED BUTTERNUT SQUASH AND

GOATS CHEESE WELLINGTON (V) £12.95

Olive oil roast potatoes, vegetable gravy.

SUNDAY GUBBINS

Col 'n' cheese with vintage cheddar and rosemary crumb. (V)

Dripping roasties.

Pudding of Yorkshire with full fat milk. (V)

Buttered steamed greens. (V)

Roasted roots. (V)

Boozed up gravy made with beef stock and Marble Ale.

All the effort with no washing up!

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