

 **MARBLE ARCH INN** 
MANCHESTER

SUMMER MENU

WHILE YOU WAIT

- Smoked butter, crusty bread (V) £2.95
- Tarragon and shallot butter, crusty bread (V) £2.95
- Bowl of mixed olives (V) £3.50
- Breads, balsamic and olive oil (V) £3.75
- Warm soft baked pretzels, beer mustard ketchup (V) £4.00

SMALL PLATES

- Soup of the day, crusty bread, flavoured butter (v) £5.50
- Welsh rarebit, chilli, tomato and apple chutney red chard salad (ve) £6.75
- Black pudding Scotch egg, runny yolk, piccalilli £6.95
- Warm smoked chicken croquettes, Caesar dressed baby gem £6.95
- Ham Hock terrine, crackling, curried cauliflower, Marble Manchester bitter bread £7.25
- Saute of new potatoes, poached egg, griddled asparagus and parmesan salad (v) £7.50
- King prawn brochette, sweet n sour ratatouille, lemon sherbet dressing £7.50
- Cherwell whipped goats cheese specially washed in Marble earl grey, macerated figs and crispbread (v) £7.50

MARBLE SIGNATURES

- Grilled Lincolnshire sausages, mash, red onion marmalade gravy £10.50
- Roasted cauliflower steak, vegan Mac n cheese Bon bons, crispy kale (ve) £12.95
- Marble ale battered fish, thick cut chips, real mushy peas, charred lemon £12.95
- Fried chicken in a basket, textures of corn, Jerk sauce, skinny fries £13.50
- Butternut squash risotto, dolce latte, walnuts and sage- truffle to finish (v) £13.50
- 10 ounce Bacon chop, thick cut chips, double egg, picallilli £13.95
- Proper steak and Marble ale pie, horseradish mash, Kauffmann cabbage £14.95
- Braised duck leg, potato terrine, sweet young peas, baby gem, bacon and mint £15.95
- Lamb rump, gnocchi, textures of peas, shallot puree £16.95
- Roasted salmon supreme, braised and burnt leek, whipped potato, langoustine broth £17.50
- Pan fried fillet of Brill, potato crust, baby veg, cider cream sauce £19.95
- 8 ounce Sirloin steak, roscoff onions, air dried tomato, flat mushrooms,
thick cut chips, peppercorn sauce £25.00

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MENU

MARBLE BURGERS

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

Mushroom and quinoa (Ve) £12.50

Sticky chilli halloumi and roast squash (V) £12.50

Colombian smoked beef £12.95

Panko Cajun spiced chicken, jalapenos, guacamole and smoked cheddar £13.50

UPGRADE TO CANADIAN FRIES WITH YOUR BURGER - £1.50 EXTRA

BURGER EXTRAS - ALL £2.00

Smoked cheddar (V); Dolce latte (V); smoked bacon; drunken onions (Ve)

SIDES

Arch house salad, lemon sherbet dressing served on the side (ve) £3.50

All butter mash (v) £3.75

Horseradish mash (v) £3.75

Skinny fries, garlic mayo (v) £3.75

Thick cut chips (v) £3.95

Sticky chilli halloumi, sweet chilli glaze (v) £4.00

Buttered greens (v) £4.00

Vegan mac 'n' cheese, cashew crumb (ve) £4.50

Canadian skinny fries, smoked cheddar, Marble boozy gravy £4.50

PUDDING LANE

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

Lemon posset, raspberries and shortbread £5.95

Bakewell pudding, clotted cream £6.25

White chocolate panna cotta with honeycomb £6.25

Mini Pavlova , lime curd , fresh fruit £6.50

Marble cheeseboards from £9.95

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 for the allergens book.

 @TheMarbleArch

 @themarblearchmcr

 The Marble Arch



CHEESE MENU

Served with artisan crackers, pickled grapes, Marble IPA chutney, olive bread and celery shards.

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

3 cheeses 9.95 7 cheeses 16.95 11 cheeses 21.95 20 cheeses 39.95

1. MARBLE EARL GREY WASHED

CHERWELL (UP)

West Midlands; a soft goats milk cheese. Smooth and creamy, with a light lemony freshness.

2. COTSWOLDS BLUE (V) (P)

South West; a blue cows milk cheese. Light, soft texture with blue veins running through.

3. HARROGATE BLUE (V) (P)

Yorkshire and Humberside; a blue cows milk cheese. Soft and creamy, with a mellow flavour and blue tang.

4. APPENZELLER EXTRA (UP)

Switzerland; a firm cows milk cheese with a golden brown, aromatic rind. The cheese is very firm, with a distinctive spicy, nutty and fruity flavour.

5. EPOISSES LA CAVE (UP)

Bourgogne, France; this cows milk cheese is washed in Marc de Bourgogne every 2 days; giving it a pronounced taste of Marc, developing fruity flavours.

6. LANCASHIRE BOMB (V) (P)

North West; a very strong Lancashire, cows milk cheese. It has a unique soft yet crumbly texture and a fresh, salty taste with a spicy tang.

7. ALCHESTER SLOE LA CAVE (V) (P)

South West; a cows milk cheese washed in Sloe gin. Pungent in smell, with a mild flavour, which is fruity and nutty and has delicate meaty, smoky finish.

8. MAY HILL GREEN (V) (P)

South West; a cows milk cheese, covered in chopped green nettles. The soft, salty paste is complimented by the 'iron' taste of the nettle.

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CHEESE MENU

**9. LINCOLNSHIRE POACHER
VINTAGE (UP)**

East Midlands; a cows milk cheese, with a full, nutty flavour with earthy overtones.

10. PENNARD RIDGE RED (V) (P)

South West; a hard goats milk cheese with a firm texture and lactic flavour with a sweet aftertaste.

11. FOURME AU MAURY (UP)

Auvergne, France. A blue cows milk cheese. A variety of Fourme d'Ambert, which is injected with Maury wine, giving it a powerful, rich, fruity flavour.

12. BRILLAT-SAVARIN (UP)

Ile-de-France, France. An extremely creamy, cows milk cheese, which is mild in taste.

13. GAPERON (P)

Auvergne, France; a mild and milky cows milk cheese. Flavoured with cracked peppercorns and garlic.

14. GUBBEEN (P)

South West Ireland; a cows milk cheese, washed in white wine. This cheese has a mild and fruity flavour with savoury notes.

**15. MARBLE BARLEY WINE WASHED
CORNERSTONE LA CAVE (V) (P)**

South East; a rich cows milk cheese washed in a brine solution.

**16. NORTHUMBERLAND OAK
SMOKED (V) (P)**

North East; a rich cows milk cheese, with caramel and smoky notes.

17. WYKES VINTAGE CHEDDAR (V) (P)

South West; a firm cows milk cheese. This cheese has rich and balanced savoury flavours with an underlying sweetness.

18. TRUFFLER PECORINO (V) (P)

Tuscany, Italy; delicate, sweet, fresh and milky, with a hint of acidity giving a light and fresh feel. Gentle, sweetly earthy flavour with truffle hints.

19. TOMME AU FOIN (UP)

Rognaix, Savoie, France. Mild and aromatic cows milk with a suggestion of spiciness.

20. QUESO DE VALDEON (P)

Castilla Leon; Spain. A moist, yet crumbly blue cows and goats milk cheese. Due to the combination of milk, this cheese has a unique and complex flavour.

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 **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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