

MARBLE ARCH INN

MANCHESTER

AUTUMN MENU

WHILE YOU WAIT / AT THE BAR

- Crusty breads, flavoured butters (V) £2.95
Pork scratchings, baked apple puree £3.50
Bowl of mixed olives (V) £3.50
Warm soft baked pretzel, beer mustard ketchup (V) £4.00
Stout & rosemary popcorn £3.00
Pickled cockles, garlic aioli £3.50
Breads, balsamic & olive oil (V) £3.75

SMALL PLATES

- Soup of the day, crusty bread, flavoured butter (V) £5.50
Vegan rarebit, chilli, tomato & apple chutney, rocket salad (Ve) £6.75
Chicken livers on toast, whisky cream sauce £6.75
Haggis Scotch egg, runny yolk, Bloody Mary ketchup £6.95
Ham hock bon bons, black pudding, crackling & apple sauce £7.25
Earl grey washed Cherwell goats' cheese, fig & onion tart (V) £7.50
Crispy Crab, sweetcorn and coriander fritters, sweet chilli sauce £7.50

MARBLE SIGNATURES

- Roasted cauliflower steak, vegan mac 'n' cheese bon bons & crispy kale (Ve) (V) £12.95
Marble ale battered fish; thick cut chips & proper mushy peas £12.95
Butternut squash risotto, Dolcelatte, walnuts & sage finished with truffle oil (V) £13.50
Honey-glazed gammon cooked in Marble American pilsner, caramelised pineapple,
thick cut chips & piccalilli £13.95
Confit duck leg, waffle, fried egg & chocolate sauce £14.50
Proper steak and Manchester Bitter pie, thick cut chips & Kauffmann cabbage £14.95
Marble Stout braised beef short rib cottage pie, crusty loaf, pickled red vegetables £14.95
Oven-baked breast of chicken, truffle mash, leeks & tarragon jus £15.50
Baked Salmon pie, whipped potato, brunoise cut vegetables, mussel & tartare cream sauce £16.50
Pan-fried seabass, crisp herb gnocchi, confit baby onions & horseradish cream £16.95
Rump of lamb, lamb faggot, potato terrine, braised red cabbage & lamb jus £16.95
8oz Sirloin steak, watercress puree, air dried tomato, truffle & parmesan thick cut chips £25.00

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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 our burgers are served with baby gem, tomato and pickle in a seeded bun with skinny fries;

upgrade to lazy fondue fries with your burger £2.00

Spiced chickpea and coriander burger & vegan aioli (Ve) (V) £12.50

Fried chicken burger, jerk sauce £12.95

The Marble classic burger, Marble Stout BBQ sauce £13.50

BURGER EXTRAS - ALL £1.50

Smoked cheddar (V); Dolcelatte (V); smoked bacon; drunken onions (Ve)

SIDES

Lazy fondue fries; drunken onions, double cheese sauce & Marble boozy gravy £4.50

Arch house salad, maple and mustard dressing served on the side (V)(Ve) £3.50

All butter mash (V) £3.50

Black pudding mash £3.75

Skinny fries, garlic aioli (V) £3.75

Thick cut chips, Bloody Mary ketchup (V) £3.95

Buttered seasonal vegetables (V) £4.00

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

PUDDING LANE

Rice pudding & ginger snap dunkers £5.95

Lemon posset, raspberries & sablé biscuits £5.95

Manchester Bitter sticky toffee pudding, toffee sauce & vanilla ice cream £6.25

Marble Earl grey crème brûlée £6.50

Chocolate tart, orange compote & honeycomb £6.50

Marble cheeseboards from £9.95

CHEESE MENU

ARTISAN CHEESE PLANK

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 £41.95

1. FLOWER MARIE - (UP) (V)

Made in the south east of England from ewe's milk. Bloomy rind cheese with a delicate, creamy and soft texture. Subtle flavours of herbs, flowers and grass with a slightly sweet and lemony taste.

2. ARTISAN DOLWEN - (P) (V)

Made in wales from ewe's milk. This soft, creamy cheese is a Brie style with a pure white interior and a clean and delicate flavour with the mild tang.

3. WIGMORE - (UP) (V)

Made in South east England from ewe's milk. The soft paste has a smooth texture, a mild and delicate flavour of nuts, flowers and grass.

4. GAPERON - (P)

Made in France from cows' milk. Mild and milky, has a gentle acidity. A spongy texture with an intense aroma of garlic and pepper.

5. PAGLIETIN AL TARTUFO - (P)

Made in Italy from ewe's, cow's and goats' milk. The taste is creamy than that of a normal Paglietin, savoury and with a hint of truffle.

6. SAINT MARCELLIN - (UP)

Made in France from cows' milk. It has a natural wrinkled rind with white or blue moulds. The Ivory paste is soft and creamy with a delicate sour, fruity and nutty flavour

7. BARKHAM BLUE - (P) (V)

Made in South East England from cows' milk. The cheese develops a distinctive dark brown-grey rind. The pale-yellow paste is soft and creamy with a rich Buttery texture and savoury note.

8. GRAND MOGOL - (P) (V)

Made in France from cows' milk. This triple cream cheese has a fine coating of bloomy white mould and a glossy white paste. It has a creaminess of flavour with notes of mushrooms.

9. MARBLE EARL GREY WASHED CHERWELL - (UP)

Made in the West Midlands. A soft goats milk cheese. Smooth and creamy with a light lemony freshness.

10. MARBLE BARLEY WINE WASHED CORNERSTONE LA CAVE - (P) (V)

Made in the south east of England. A rich cow's milk cheese washed in a brine solution.

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CHEESE MENU

11. COLLINE AUX CHEVRE - (UP)

Made in France from goats' milk. Its shape is diamond shaped and decorated with rosemary. The paste is pure white, soft and moist. The taste is light and acidulous.

12. BEAUVALE - (P)

Made in the East Midlands England from cow's milk. It has a rich and creamy texture while the flavour is mellow, spicy, savoury and full of lingering complexity

13. BUFFALO BLUE - (P)

Made in Italy from Buffalo milk. A blue veined cheese with a raw paste. It has a dry and wrinkly crust with an amber grey colour. The paste is generally creamy with a light straw yellow colour. The scent is intense of ripened milk and moulds.

14. MRS KIRKHAMS - (UP) (V)

Made in North West England from cow's milk. This fine Lancashire cheese is made from the curd of 3 days milking. Cloth wrapped, it has a thin, golden rind and its texture is moist, creamy becoming harder and crumbly with age. The pale taste has a fresh, salty taste and a pleasant piquancy on the finish.

15. MORBIER - (UP)

Made in France from cow's milk. This cheese can be recognised by the line of vegetable charcoal running through its yellow interior. Semi hard, its flavour is neither mild or strong, the texture is supple and creamy to soft elastic.

16. STINKING BISHOP - (P) (V)

Made in south west England from cow's milk. As it matures this cheese is washed with Perry, an alcohol made with a local variety of pear called "Stinking bishop". This cheese is notable for its pungent and spicy aroma. The sticky yellow-orange coloured rind is the result of washing, bacteria grows on the surface. The flavour is not as strong as the smell, the taste is mild, sweet with rich and savoury flavour. The paste is soft and creamy.

17. BATHSOFT - (P)

Made in south west England from cow's milk. Soft and slightly creamy, slightly tart and salty finish.

18. COULOMMIERS FERMIER - (UP)

Made in France from cow's milk. Beneath its velvety rind, with patches of reddish colour as it matures, the paste is soft, supple and almost runny. The taste is milky and creamy with a nutty aftertaste.

19. CELTIC PROMISE - (UP) (V)

Made in Wales from cow's milk. It has a sticky orange rind and a pungent smell. Soft, elastic texture with a rich, spicy flavour.

20. SMOKED LINCOLNSHIRE POACHER - (UP)

Made in the East Midlands England from cow's milk. The Cheese is cold and smoked over untreated dampened oak chips for 24hrs. This process gives the cheese a golden-brown colour and delicate smoked flavour. Full, nutty, tasty cheese.

21. VEGAN CHEESE - Please ask your server for selection.

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MARBLE SUNDAY ROASTS

1 COURSE £12.95 • 2 COURSES £17.95

Slow cooked meats with proper gubbins
Available Sundays from 12pm till it's gone!

DRUNKEN SLOW ROAST BEEF RUMP

Marinated in Manchester Bitter & fresh herbs

ROAST LOIN OF PORK

Crackling & smashed apple

LEMON AND THYME HALF ROAST CHICKEN

Chipolata, sage & onion stuffing

OVEN BAKED BUTTERNUT SQUASH & GOATS CHEESE WELLINGTON(V)

Olive oil roast potatoes, vegetable gravy

ALL SERVED WITH THE BELOW SUNDAY GUBBINS

Col 'n' cheese with vintage cheddar & rosemary crumb (Vegan Col 'n' cheese available)

Dripping roasties

Pudding of Yorkshire with full fat milk (V)

Buttered steamed greens (V)

Roasted roots (V)

Boozed up gravy made with beef stock & marble ale.

PUDDINGS

Rice pudding with ginger snap dunkers

Marble sticky toffee pudding & toffee sauce

Lemon posset, raspberries & sablé biscuits

Chocolate tart, orange compote

Cheeseboards from £9.95

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