

# The Marlborough

## *A la Carte*

MARCH

### STARTERS

**SOUP OF THE DAY** £6.50 [v]  
sourdough, salt & pepper butter

**WILD MUSHROOM FRITTER** £8.50 [ve]  
escalivada sauce

**MARLBOROUGH PLOUGHMAN'S** £8.50  
shredded ham hough, caramelised onion chutney,  
pickled shallot, sourdough, wedge of Kilbride cheddar

**HEIRLOOM BEETROOT TERRINE** £8 [v,gf]  
pickled vegetables, horseradish crème fraîche

**GRILLED SCALLOPS** £16  
charred corn purée, nduja butter

**ROAST BREAST OF WOODPIGEON** £12  
black pudding & apple pithivier, veal jus

### MAINS

**PAN FRIED CHICKEN SUPREME** £21  
aalo tikki terrine, cumin squash, butter sauce

**PAELLA** £17  
chicken, chorizo, mussels, prawns, peas, saffron rice

**HARISSA COUS COUS STUFFED AUBERGINE** £16 [v]  
tender stem broccoli, tzatziki, crumbled feta

**PAN FRIED COD FILLET** £22.50  
anchovy patatas aliñadas, lemon kale, roast pepper butter

**BEETROOT & BASIL RISOTTO** £14 [ve]  
spinach pesto, crisp oregano

**COFFEE RUBBED VENISON LOIN** £27  
roast beetroot & apple, beetroot purée, celeriac fondant

#### DIETARY GUIDE

vegetarian [v] vegan [ve] gluten free [gf] nuts [n] can be amended to gluten free [1]

#### FOOD ALLERGIES & INTOLERANCES

Our kitchen contains a variety of ingredients, including nuts, gluten and other allergens.  
Many of our dishes can be amended; please speak to our team about your requirements prior to ordering.