

The Marlborough

Brunch

Served from 9am-3pm

TOASTED SOURDOUGH £6.95

smashed avocado, extra virgin olive oil, Maldon sea salt [ve,1]

Add Scottish smoked salmon, asparagus, poached hen egg, hollandaise +£4.50

Add Stornoway black pudding, chorizo, sriracha, chives, crispy onions +£4.50

Add Piri piri marinated halloumi, micro herbs +£4.50 [v]

Add wild mushrooms, beetroot, kale +£4 [ve]

PARMA HAM BENEDICT £12.50

English muffin, Parma ham, wilted spinach, poached eggs, pesto hollandaise

GOAT'S CHEESE MUFFIN £10.95 [v]

English muffin, goat's cheese, avocado, poached eggs, hollandaise

SALMON SCRAMBLE £12.50

English muffin, smoked salmon, tarragon scrambled eggs, hollandaise

CROQUE MONSIEUR £10.95

baked ham, Dijon mustard béchamel, grilled Emmental on sourdough

Make it a Madame with a fried egg £1

CROQUE VEGETARIAN £10.95 [v]

wild mushrooms, fried onions, Dijon mustard béchamel, grilled Emmental on sourdough

Make it a Madame with a fried egg £1

BREAKFAST SKILLET £12.50

eggs, battered pork and leek sausage, spiced beans, black pudding, potato scone

AUBERGINE CAPONATA BAKED EGGS £11.95 [v]

spinach, garlic sourdough

BREAKFAST BURRITO £10.00 [v]

chipotle spiced beans, scrambled egg, cheese, avocado

Add chorizo £2

CAESAR SALAD £7.95

Romaine lettuce, sourdough garlic croutons, parmesan shavings, anchovies, Caesar dressing

Add Charred Chicken £4 Add Smoked Salmon £4.50

BRUNCH COCKTAILS

Served from 11am

BLOODY MARY, MARIA OR RED SNAPPER £8.95

JJ Whitley Artisanal Vodka, Cazcabel Tequila Blanco or JJ Whitley London Dry Gin
with tomato juice, fresh horseradish, Worcestershire sauce, Tabasco sauce & lemon juice

APEROL MIMOSA £9.50

Aperol, St Germain Elderflower liqueur, Prosecco, pink grapefruit juice, lemon juice

SOUR SUNRISE £8.95

Buffalo Trace Bourbon, orange juice, lemon juice, raspberry syrup

BREAKFAST MARTINI £8.95

JJ Whitley London Dry Gin, Cointreau, marmalade, lemon juice

LONG ISLAND ICED COFFEE £9.50

JJ Whitley Vanilla Vodka, Kahlua, Cazcabel Coffee Tequila,
Baileys, Flor de Cana 4yr old Rum, espresso, milk