

# Marwick's

## LUNCH & DINNER MENU

If you are staying in the hotel on "dinner, bed & breakfast" terms, your rate includes an evening food allocation of £50.00 per guest

### NIBBLES

Marinated olives £4.50 V

Goat cheese & black pepper popcorn £5.00 V

Smoked hickory almonds £4.50 V

Toasted flat bread, beetroot hummus, pumpkin seeds £5.50 V

Selection of bread rolls, South Downs butter £5.00 V

### STARTERS

#### Roasted sweet potato & coconut soup

Cashew nuts £8.95 VEGAN GF

#### Ham hock terrine

Smoked cheese & mustard scone, piccalilli £10.00 G

#### Home smoked Scottish salmon

Celeriac remoulard, lemon rye bread £15.00 GFO

#### Tempura king prawns

Carrot & coriander salad, sweet chilli sauce £12.50 GFO

#### Twice baked blue cheese soufflé

Cheddar & spring onion sauce £10.00 V

#### Winter tabbouleh salad

Bulgur wheat, cashew nuts, pomegranate, yogurt & mint dressing V £9.75

### MAIN COURSES

#### Tempura haddock & triple cooked chips

Pea & mint purée, tartare sauce, watercress salad £19.85 GFO

#### Romsey chalk stream rainbow trout

Seasonal vegetables, minted new potatoes, lemon & dill cream sauce £24.50 GFO

#### Trenchmore Farm Wagyu beef burger

Smoked Applewood cheese, thick cut bacon, sweet potato fries, house salad, coleslaw £19.50 GFO

#### Breast of duck

Potato & pancetta terrine, braised red cabbage, blackberry & juniper sauce £25.50

#### Slow cooked venison bolognese

Tagliatelle, Old Winchester cheese £19.50

#### Marwick's club sandwich

Chicken, smoked bacon, avocado, roasted garlic mayonnaise, tomatoes, Koffman skinny fries, house salad £18.75 GFO

#### Mushroom & cheese tortellini

Sussex mushrooms, baby spinach, hazelnuts, Old Winchester cheese £17.50 V

#### Buddha bowl

Beetroot hummus, couscous salad, roasted butternut squash, avocado, olives, flat bread £16.50 VEGAN GFO

**Add chicken breast** £4.50, **smoked salmon** £5.00, **goats cheese** £3.50

#### English ribeye steak

Stuffed Portobello mushroom, grilled plum tomatoes, triple cooked chips, black peppercorn sauce, watercress salad £29.50 GFO

### SIDE DISHES

£6.00 each

Bubble & squeak topped with cheddar cheese

Koffman fries with smoked garlic mayonnaise

Stem broccoli with garlic & herb butter

### DESSERTS

#### Sticky toffee pudding

Toffee sauce, clotted cream £9.25 V

#### Coconut parfait

Mango sorbet, lychees VEGAN £9.00

#### Banana split

Jersey soft serve vanilla ice cream, chocolate ice cream, caramelised banana, whipped cream, toasted almonds, topped with Maraschino cherry £8.75 V GFO

#### Knickerbocker glory

Vanilla ice cream, blackberry sorbet, apples, custard, whipped cream, Italian meringue £10.00 V GFO

#### Warm single origin chocolate brownie

Vanilla ice cream, salted toffee sauce £9.25 V

#### Marwick's cheese board

oat cakes, crackers, quince jelly, grapes £12.50 V GFO

### COFFEE OR TEA

All served with artisan chocolates

Cafetière (decaffeinated available)

Pot of Birchall's English Breakfast Tea

Earl Grey, Camomile, Fruit, Green, Darjeeling or Decaffeinated £4.50

### SUNDAY LUNCH MENU

This menu is available for tables up to six guests

Two courses £24.50 | Three courses £29.50

#### STARTERS

##### Roasted tomato & basil soup

Artichoke pesto, croutons GFO

##### Twice baked blue cheese soufflé

Cheddar & spring onion sauce V

##### Chicken & ham hock terrine

Cheese & bacon scone, piccalilli GFO

#### MAIN COURSE

##### Giant Yorkshire pudding filled with roast shoulder of pork

Duck fat potatoes, sage stuffing, seasonal vegetables, gravy GFO

##### Mushroom & cheese tortellini

Sussex mushrooms, baby spinach, hazelnuts, parmesan cheese

##### Hampshire chalk stream trout

Seasonal vegetables, minted new potatoes, dill hollandaise sauce GF

#### PUDDINGS

##### Sticky toffee pudding

Toffee sauce, clotted cream V

##### Apple & blackberry crumble

Vanilla custard

##### Sussex cheddar cheese

Quince jelly, crackers V

V - Vegetarian | GF - Gluten free | GFO - Gluten free option

All our dishes are prepared in one kitchen therefore we cannot guarantee absolute separation of allergens.

If you require further information on food allergens, please ask one of our team members.

All prices include VAT. A discretionary gratuity of 12.5% will be added to your bill which will be distributed fairly amongst the staff.

# Marwick's

## THE CHEESE BOARD MENU

A choice of 3 for £12.50

### TREMAINS SUSSEX CHEDDAR

Organic Cheddar style hard cheese, named after the farm where it is made, it has been matured for at least five months. This cheese has a smooth, creamy texture with a medium to strong flavour.

### SMOKED ASHDOWN FORESTER

Organic, firm un-pressed cheese with a creamy, slightly squidgy texture, which has been smoked over oak shavings and matured for 3 months.

### ISLE OF WIGHT BLUE

'Best English Cheese' winner at the World Cheese Awards, and the 2019 winner for 'Best Artisan Vegetarian Cheese' in Melton Mowbray. This cheese is a soft young blue cheese made with pasteurised milk.

### TUNWORTH

The British version of the Camembert, a soft white rind cheese wonderfully reminiscent of its French cousin. Tunworth is made entirely by hand with pasteurised whole cows milk. This cheese has a long lasting sweet, nutty flavour.

### SUSSEX ASH COATED GOAT'S CHEESE

This is sweet, soft and delicately 'goaty' and grassy, with an ice-cream like texture. Kevin and Alison Blunt make their cheese from the raw milk of their own goats. This starts with ladling the curd to the final wrapping.

### PORT AND MADEIRA

#### COCKBURN'S FINE RUBY PORT

This is a full-bodied port with ripe red fruit flavours and a fine structure, it has fresh cherry and raspberry aromas. £6.00 - 50ml

#### GRAHAM'S 2015 LATE BOTTLE VINTAGE PORT

This wine is made using fruits from premium vineyards in the heart of Portugal's Douro Valley and the expertise of the B carp certified Symington Family Estate. £7.90 - 50ml

#### BLANDY'S MADEIRA DUKE OF CLARENCE

This is the richest style of Madeira, fully bodied and soft texture maintaining a tradition that goes back to 1811. £6.50 - 50ml