



BRASSERIE
MARCELINE

MARCELINE

BREAD & BITES

6 OYSTERS & MIGNONETTE

Oyster of the Day, Red Wine
and Shallot Mignonette

20

SAUCISSON

From Cobble Lane, Winter Pickles 11

BAKED CAMEMBERT

Beetroot and Onion Chutney 12

WARM BREAD

Free Flowing Per Person 3

SOUP DU JOUR

Ask Your Server
For Details

10

PLAT DU JOUR

MONDAY	Pasta Of The Day	24
TUESDAY	Catch Of The Day	24
WEDNESDAY	Bouillabaisse	28
THURSDAY	Pork Chop, Charcuterie Sauce	25
FRIDAY	Lobster Prawn Roll	22
SATURDAY	Quiche Lorraine	15
SUNDAY	Porquette Niçoise	35

Ask Your Server For Details

SALADS

GREEN	Avocado, Pink Grapefruit, Radish, Tarragon, Honey, Champagne Vinaigrette	10/16
TUNA NIÇOISE	Confit Tuna, Potato, Tomato, Olive, Dijon Vinaigrette	12/18
CHICKEN PAILLARD	Confit Tomato, Rocket, Balsamic, Parmesan	17
MARCELINE	Grilled Chicken, Olive, Bacon, Avocado, Roquefort, Egg	18
ARTICHOKE	Anchovy, Pecorino, Mozzarella	19

STARTERS

ESCARGOT DE BOURGOGNE

Garlic Parsley Butter, Hazelnut 15

WARM CHEESE SOUFFLÉ

Gruyère Cream, Truffle 16

STEAK TARTARE

Watercress, Mint, Artichoke Chips 16

KING SCALLOP

Leek, Tarragon 18

ONION SOUP

Gruyère Cheese, Veal Stock. 14

BEETROOT

Goats Cheese, Honey, Apple,
Lambs Lettuce, Balsamic Glaze 12

SMOKED SALMON

Potato Rösti, Crème Fraîche 16

GRILLED PRAWNS

Chilli, Garlic, Lemon 18

PÂTÉ DE CAMPAGNE

Cornichon, Apricot, Whole Grain Mustard 13

RADICCHIO

Treviso Tardivo, Mint, Yoghurt,
Pomegranate, Almonds 16

MARCELINE

MAINS

MOULES MARINIÈRE

White Wine, Garlic, Parsley, Butter 22

TROUT

Brown Butter, Almond, Lemon 30

ROTISSERIE CHICKEN

Thyme, Sage, Rosemary, Chicken Jus 30

STEAKS

STEAK FRITES

Béarnaise Sauce

Onglet 26 Entrecôte 36

FILLET STEAK

Sauce Au Poivre 38

AUBERGINE PROVENÇALE

Tomato, Potato, Cashew 24

CHICKEN CORDON BLEU

Parisian Ham, Cantal Cheese 32

RED MULLET

Bread Crumb, Fennel, Parsley 36

WILD MUSHROOM RISOTTO

Morel, Chestnut, Porcini, Truffle 24

CONFIT DUCK LEG

Lentils, Onion, Carrot, Celery 35

BOEUF BOURGUIGNON

Red Wine, Mushroom, Onion, Garlic 35

SANDWICHES

MARCELINE HOT DOG

Brioche, Caramelised Onion, Dijon,
Jalapeños 15

CHEESEBURGER À L'AMERICAINE

American Mustard 13

VEGGIEBURGER À L'AMERICAINE

Symplicity Patty 13

STEAK SANDWICH

Gruyère, Frisée, Horseradish Aioli 15

CROQUE MONSIEUR

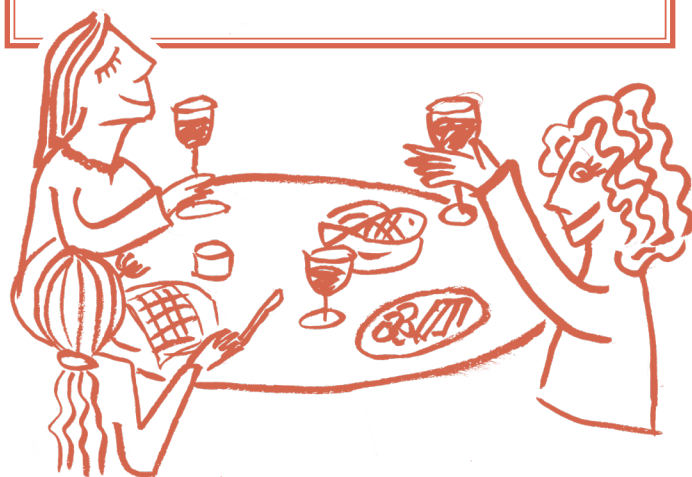
Parisian Ham, Gruyère Cheese 14

CROQUE MADAME

Parisian Ham, Gruyère Cheese, Fried Egg 15

SIDES

French Fries	5
Truffle & Parmesan Fries	8
Salade Verte, Dijon Vinaigrette	5
Tenderstem Broccoli, Chilli, Garlic	6
Roasted Butternut Squash	6
Ratatouille	7
Sprout Gratin	7
Pommes de Terre Rôties	7



MARCELINE

COCKTAILS

TWO SIPS MARTINI 5

Vodka Or Gin
Dirty

GREEN SOUR 10

Gin, Green Chartreuse,
Lemon, Egg White

GIN BLUSH 11

Gin, Maraschino, Ginger,
Chambord, Cranberry

CORSAIRE LUMIÈRE 12

Italicus, Rum,
Lime, Bitters

PINK SPRITZ 10

Lillet Rose, Sparkling Wine,
Benedictine, Grapefruit Soda

SLING 12

Rum, Triple Sec, Maraschino,
Grenadine, Lime, Pineapple

VIOLET LIGHT 12

Gin, Pastis,
Violette, Lemon

SOUTHERN TREASURE 13

Rye Whiskey, Vermouth,
Amaro, Bitters

FRENCH MARTINI NO.5 12

Vodka, Pineapple, Cognac,
Chambord, Raspberry

44 ROCKS 12

Calvados, Cognac, Vermouth,
Coffee, Orange



BEERS AND CIDRE

Kronenbourg 1664	3.5/5
Kronenbourg 1664 Blanc	4/6
Kernel Pale Ale	6.5
Kernel Stout	6
Breton Cidre	5.5
Lucky Saint 0.5%	5.5
Corona Extra	5

SOFT DRINKS

Fresh Orange	5
Green Juice	6
House Lemonade	4
Arnold Palmer	5
Coke or Diet Coke	3.5
Orangina	4
Crodino	4
Shirley Temple	5

BRASSERIE
MARCELINE

VALENTINE'S DAY

£75

TO SHARE

OYSTERS

Oyster of the Day, Red Wine
Shallot Mignonette

STEAK TARTARE

Watercress, Mint
Artichoke Chips

WARM CHEESE SOUFFLÉ

Gruyère Cream, Truffle

A CHOICE OF

STEAK FRITES

Entrecôte, Béarnaise Sauce
or

HALF GRILLED LOBSTER FRITES

Garlic Butter
or

VEGAN AUBERGINE

Tomato, Potato, Cashew

SIDES FOR THE TABLE

TENDERSTEM BROCCOLI,

Red Chilli & Garlic

SALADE VERTE

Dijon Vinaigrette

DESSERT

MON AMOUR

Strawberry Mousse, Tempered
Chocolate, Meringue, Biscuit

