



BRASSERIE  
**MARCELINE**

# MARCELINE

## BREAD & BITES

### SAUCISSON

From Cobble Lane, Winter Pickles 12

### CHARCUTERIE SELECTION

Bresaola, Chorizo, Pickles Cornichone  
..... 24

### CHEESE SELECTION

Brie, Roquefort, Raclette, Beetroot  
Compote, Grapes..... 22

### FRIED SALMON BITES

Harissa Mayo, Chives .... 2.5 per piece

### STOCKHOLM SOURDOUGH

A Rustic bread With A Dark Thin  
Crust ..... 6

### TOMATO BRUSCHETTA

First of the Season Tomatoes, Toasted  
Sourdough ..... 7.5

THIS MONTH'S LOCAL  
BAKERY PARTNER

E5 BAKERY

## PLAT DU JOUR

<b>MONDAY</b>	Pasta Of The Day .....	18
<b>TUESDAY</b>	Catch Of The Day .....	24
<b>WEDNESDAY</b>	French Bangers, English Mash....	24
<b>THURSDAY</b>	Pork Chop, Charcuterie Sauce ..	25
<b>FRIDAY</b>	Rainbow Trout, A La Meunière	22
<b>SATURDAY</b>	Lamb Shank, & Sides	35PP
<b>SUNDAY</b>	Lamb Shank, & Sides	35PP

Ask Your Server For Details

## SALADS

<b>GREEN</b>	Avocado, Pink Grapefruit, Radish, Tarragon, Honey, Champagne Vinaigrette .....	10/16
<b>TUNA NIÇOISE</b>	Confit Tuna, Potato, Tomato, Olive, Dijon Vinaigrette .....	13/19
<b>CHICKEN CAESAR</b>	Cos, Parmesan, Anchovy	25
<b>MARCELINE</b>	Grilled Chicken, Olive, Bacon, Avocado, Roquefort, Egg .....	18
<b>TOMATO MOZZARELLA SALAD</b>	Balsamic Vinegar, Basil & Olive Oil .....	19

## STARTERS

### ESCARGOT DE BOURGOGNE

Garlic Parsley Butter, Hazelnut .....
 17 |

### WARM CHEESE SOUFLÉ

Gruyère Cream, Truffle .....
 17 |

### STEAK TARTARE

Onion, Capers, Crostini.....
 16 |

### KING SCALLOP

Leek, Tarragon .....
 18 |

### ONION SOUP

Gruyère Cheese, Veal Stock .....
 16 |

### BEETROOT

Honey, Apple,  
Lamb's Lettuce, Balsamic Glaze .....
 15 |

### CRAB & AVOCADO TARTARE

White Crab, Marie Rose Sauce, Cayenne Pepper
 16 |

### GRILLED PRAWNS

Chilli, Garlic, Lemon .....
 18 |

### DUCK MOUSSE PÂTÉ

Cornichon, Apricot Jam & Sourdough, Whole  
Grain Mustard .....
 13 |

### PAN FRIED ASPARAGUS

Choose from: Roquefort Sauce or Vegan Bechemel
 16 |

# MARCELINE

## MAINS

### MOULES MARINIÈRE

White Wine, Garlic, Parsley, Butter ..... 22

### GRILLED SALMON

A La Meuniere, Lemon, Capers, Shallots & Herbs ..... 28

### ROTISSERIE CHICKEN

Thyme, Sage, Rosemary, Chicken Jus ..... 30

## STEAKS

### STEAK FRITES

Béarnaise Sauce

Rump 26 Sirloin 37

### FILLET STEAK

Sauce Au Poivre 38

### AUBERGINE PROVENÇALE

Tomato, Potato, Cashew ..... 24

### CHICKEN CORDON BLEU

Parisian Ham, Cantal Cheese ..... 26

### PANFRIED SEA BREAM

Home Made Ratatouille ..... 29

### ASPARAGUS RISOTTO

Asparagus, Broad Beans, Parmesan ..... 19

### CONFIT DUCK LEG

Aubergine, Broad Beans, Haezelnuts..... 28

### WHOLE NATIVE LOBSTER

Butter, Garlic, Fries ..... 70

## SANDWICHES

### MARCELINE HOT DOG

Brioche, Caramelised Onion, Dijon, Jalapeños ..... 17

### CHEESEBURGER À L'AMERICAINE

American Mustard ..... 13

### VEGGIEBURGER À L'AMERICAINE

Symplicity Patty ..... 13

### STEAK SANDWICH

Gruyère, Frisée, Horseradish Aioli ..... 17

### CROQUE MONSIEUR / MADAME

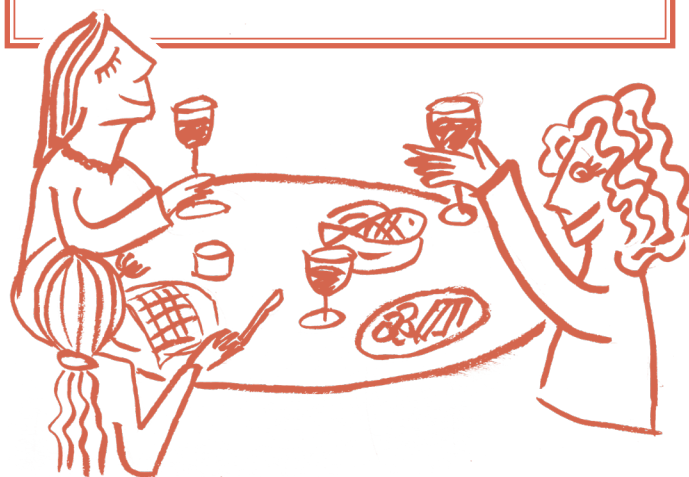
Parisian Ham, Gruyère Cheese ..... 16/17

### LOBSTER PRAWN ROLL

Green Salad, Sliced Avocado ..... 19

## SIDES

French Fries	5
Truffle & Parmesan Fries	8
Salade Verte, Dijon Vinaigrette	5
Tenderstem Broccoli, Chilli, Garlic	6
Tomato Salad	6
Ratatouille	7
Green Beans	7
Pommes de Terre Rôties	7



# MARCELINE

## COCKTAILS

**TWO SIPS MARTINI 5**

Vodka Or Gin  
Dirty

**GIN BLUSH 11**

Gin, Maraschino, Ginger,  
Chambord, Cranberry

**PINK SPRITZ 10**

Lillet Rose, Sparkling Wine,  
Benedictine, Grapefruit Soda

**VIOLET LIGHT 12**

Gin, Pastis,  
Violette, Lemon

**FRENCH MARTINI NO.5 12**

Vodka, Pineapple, Cognac,  
Chambord, Raspberry

**GREEN SOUR 10**

Gin, Green Chartreuse,  
Lemon, Egg White

**AMALFI BREEZE 12**

Italicus, Rum,  
Lime, Bitters

**SLING 12**

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

**SOUTHERN TREASURE 13**

Rye Whiskey, Vermouth,  
Amaro, Bitters

**44 ROCKS 12**

Calvados, Cognac, Vermouth,  
Coffee, Orange



## BEERS AND CIDRE

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

## SOFT DRINKS

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

BRASSERIE  
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**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

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**A CHOICE OF**

**STEAK FRITES**

Entrecôte, Béarnaise Sauce  
*or*

**HALF GRILLED LOBSTER FRITES**

Garlic Butter  
*or*

**VEGAN AUBERGINE**

Tomato, Potato, Cashew

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**SIDES FOR THE TABLE**

**TENDERSTEM BROCCOLI,**

Red Chilli & Garlic

**SALADE VERTE**

Dijon Vinaigrette

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**DESSERT**

**MON AMOUR**

Strawberry Mousse, Tempered  
Chocolate, Meringue, Biscuit

