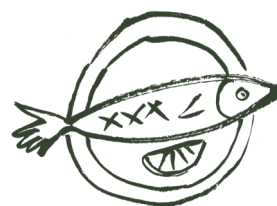


BRASSERIE
MARCELINE



BRASSERIE
MARCELINE

STARTERS

Saucisson 12

saucisson, cornichons, grain mustard

Stockholm Sourdough 6

the e5 bakehouse country loaf, grown and milled in the uk. served with salted butter

Escargot de Bourgogne 17

garlic parsley butter, hazelnut

Steak Tartare 17

egg yolk confit, charred sourdough

King Scallops 18

pea puree, coconut beurre blanc

Calamari Fritti 15

herbs
de provance, aioli

Smoked Salmon 15

tomato relish, white grapes, lemon

French Onion Soups 16

cheese, croutons, veal stock

Chicken Liver Parfait 18

fig conserve, toasted brioche

SANDWICHES

Marceline Burger 13

dijonnaise, celeriac remoulade, cheese

Steak Sandwich 17

cheese, frisée, aioli

Veggie Burger à l'americaine 13

celeric remoulade , truffle mayo

Croque Monsieur / Madame 16/17

parisian ham, gruyère cheese

SALADS

Superfood Salad 18

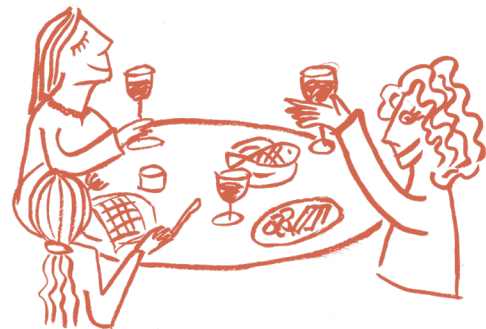
quinoa, puy lentil, kale, avocado, berries, seeds, pomegranate

Tuna Nicoise 13/19

confit tuna, potato, tomato, olive, dijon vinaigrette

Marceline Salad 19

grilled chicken, olive, bacon, avocado, roquefort, egg



If you have any dietary requirements please ask our staff. Due to the small environment in which our food is prepared we cannot guarantee zero cross-contamination but do take every care in the preparation. An optional 13.5% service charge is added to every bill - this is shared between all the staff working in the restaurant.

BRASSERIE
MARCELINE

MAINS

Rotisserie Chicken 28
thyme, sage, rosemary, chicken jus

Steak Frites 28/37
rump or sirloin, bernaise

Fillet Steak 45
sauce au poivre

Duck a l'orange 30
onion, dates puree, orange segment

Stonebass 28
green peppercon, beetroot cream,
charred grilled lime

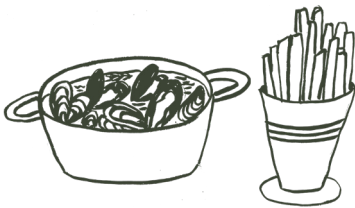
Beef Bourignon 30
ox cheeks, red wine jus

Mushroom Bourignon 24
wild mushrooms, baby carrot, red wine

Salmon Meuniere 28
lemon, capers,
shallots, herbs

== SIDES ==

Crispy Sprouts and Kale 8
Roast Potatoes 7
French Fries 5



PRIX FIXE £25
MON-FRI 12-6PM

STARTER

French Onion Soup
cheese, croutons, veal stock

Superfood Salad
quinoa, puy lentil, kale, avocado,
berries, seeds, pomegranate

Saucisson
saucisson, cornichons, grain mustard

MAIN

Grilled Chicken
blue cheese sauce, water cress

Salmon Meuniere
lemon, capers,
shallots, herbs

Mushroom Bourignon
wild mushrooms, baby carrot, red wine

MARCELINE



COCKTAILS

Two Sips Martini 5
vodka or gin,
dirty

Tequila Sûnrise 11
sû blanco, orange juice,
grenadine, crème de cassis

Lychee & Lillet Rosé 11
lychee liqueur, lychee cordial,
lillet rosé

French Martini No.5 12
vodka, pineapple, cognac,
chambord, raspberry

Cherry Manhattan 12
bourbon, cherry liqueur,
sweet vermouth

Strawberry Margarita 12
sû reposado, lime,
triple sec, strawberry

Sû Paloma 11
sû tequila blanco, lime,
grapefruit soda

Velvet Underground 12
dark rum, velvet falernum,
campari, lime

Noel Negroni 12
cranberry & cinnamon infused gin,
punt e mes, campari

Espresso Martini 13
vodka, kahlua

BEERS AND CIDRE

Estrella Damm	3.5/7
Brooklyn Session IPA	3.5/7
Aspall Cider	8
Lucky Saint 0.5%	6
Corona Extra	5.5



SOFT DRINKS

Fresh orange	5
Green juice	6
House lemonade	4
Arnold palmer	5
Coke, Zero or diet	
coke	3.5
Orangina	4
Shirley temple	5