



MARSHALL
MEADOWS



MANOR HOUSE

DINNER MENU

SNACKS

Smoked Almonds £4.5

Marinated Olives £4.5

Smoked Brie Croquettes, Chilli Jam £6

Selection of Cured Meats, Balsamic Pickled Onions, Caperberries £8

STARTERS

Leek, Potato & Chive Soup (v)

Sourdough Croutons, Buttermilk, Fried Leeks £9

Cornfed Chicken Liver Parfait

Home-cured Duck Prosciutto, Yorkshire Forced Rhubarb Textures, Brioche £12*

Eyemouth Smoked Salmon

Hot Smoked Salmon Rillette, Whisky Cured Salmon, Granny Smith Apple, Radish, Rye Croutes, Pickled Cucumber, Caviar, Dill £12*

Chargrilled Asparagus (v)

Poached Duck Egg, Pickled Wild Mushroom, Wild Garlic Hollandaise & Pecorino Shavings £12*

Pan Seared Scallops

Spiced Carrot Puree, Pickled Fennel, Lemon Verbena Gel, Langoustine Bisque £16**

Boudin Noir Hash Cake

Fried Quail's Egg, Crispy Pickled Onion Rings, Chicory & Bacon Jam £12

SIDES

All £5 each

Fries

Garlic Mash

Beef Dripping Triple Cooked Chips

Truffled Parmesan Fries

Buttered Spring Greens

Tenderstem Broccoli & Parmesan

Watercress, Rocket, Tomato & Shallot Salad

(* Denotes a £3 supplement, ** Denotes a £7.5 supplement, ***Denotes a £10 supplement for our Dinner Inclusive Guests)

ALLERGENS

Prior to ordering, please advise a member of our team if you have any specific dietary requirements.

MAINS

Pan Fried Sea Trout, White Wine & Cockle Risotto,
Sea Vegetables, Wild Garlic Oil £32

Chargrilled Lamb Rump, Braised Lamb Shoulder Cottage Pie, Asparagus,
Peas & Mint, Goat's Curd, Wild Garlic Emulsion, Madeira Jus £32**

Pan Fried Fillet of Sea Bream, Isle of Skye Scallop Mousse, Seaweed
Buttered Potato, Tenderstem Broccoli, Black Olive Crumb, Almond Sauce,
White Grapes, Chervil Oil £32*

Confit Pork Belly, Gammon Sausage, Pig Cheek Fritter, Malt Roasted
Roscoff Onion, Apple Puree, Charred Hispi Cabbage, English Mustard
Mayonnaise, Puffed Crackling, Cider Jus £28

Treacle Glazed Fillet of Beef, Portobello Mushroom Stuffed with Braised Ox
Cheek Ragout, Beef Fat Confit Heritage Potato, Caramelised Shallot Puree,
Black Garlic, Lovage Emulsion £42***

Salt Baked Beetroot & Ricotta Tart, Herb Roasted Heritage Potatoes, Soft
Herb, Apple & Walnut Salad, Salsa Verde £24 (v/n)

CLASSICS

Beer Battered North Sea Haddock, Triple Cooked Chips,
Pea Puree, Tartare Sauce £19

'The Marshall Steak Burger', Maple Glazed Smoked Streaky Bacon,
Pulled Brisket, Monterey Jack Cheese, Gherkin, Tomato, Gem Lettuce,
Smoked Chilli Jam, Ciabatta Bun, Fries £20

Confit Duck Leg, Peas 'a la Francaise' - Smoked Pancetta Lardons,
Baby Onions, Gem Lettuce, Triple Cooked Chips, Duck Sauce £25

10oz Sirloin Steak, Beef Dripping Triple Cooked Chips, Café de Paris Butter,
Watercress & Tomato Salad, Crispy Pickled Onion Rings £34 **

8oz Garlic & Herb Marinated Chicken Breast, Beef Dripping Triple Cooked
Chips, Bearnaise, Watercress & Tomato Salad, Crispy Pickled Onion Rings £24

Cote de Boeuf, Beef Dripping Triple Cooked Chips, Watercress & Tomato
Salad, Crispy Pickled Onion Rings, Peppercorn Sauce, Bearnaise £85 ***



MARSHALL MEADOWS



MANOR HOUSE

MARSHALL MEADOWS MANOR HOUSE HOTEL, BERWICK-UPON-TWEED, TD15 1UT
01289 331133

INFO@MARSHALLMEADOWSHOTEL.CO.UK WWW.MARSHALLMEADOWSMANOR.CO.UK