

# Marston

## **LUNCH**

House olives, red pepper and tomato hummus, garlic ciabatta, halloumi fries, saffron aioli (v) (1688 hcal)

Severn & Wye smoked mackerel, chicory, new season potatoes, Clarence Court egg, horseradish dressing (507 kcal)

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Starters	
Smoked Wiltshire ham hock and parsley terrine, pineapple relish, pickled quail's egg, toasted sourdough (515 kcal)	8.50
Salt and pepper calamari, chilli ginger dipping sauce, charred lime, spring onion and coriander (327 hcal)	7.95
Artichoke, roasted garlic and truffle ravioli, crispy shallots, watercress, extra virgin rapeseed oil (ve) (406 hcal) (610 hcal	v <b>7.75/13.50</b>
Courgette, pea and watercress soup, spring herb salsa, sourdough, Netherend Farm butter (v, veo) (567 kcal)	6.50
Crispy Thai beef salad, gem lettuce, rice noodles, cashews, sesame, ginger and chilli dressing (452 kcal) (643 kcal)	7.95/12.95

#### **Sandwiches**

Chicken Milanese ciabatta – breaded free-range chicken, streaky bacon, Parmesan, aioli, gem lettuce (1018 hcal)	10.95
$Allot ment\ wrap-roasted\ cauliflower,\ rainbow\ slaw,\ red\ pepper\ hummus,\ vine\ tomato,\ pink\ onions,\ chimichurri\ (ve)\ {}_{(539\ kcal)}$	$\boldsymbol{6.95}$
$Add\ fried\ halloumi\ {}_{(750\ kcal)}$	2.00
$Ultimate\ cheese\ sourdough\ to astie-Wookey\ Hole\ cave-aged\ Cheddar,\ vegetarian\ Parmesan,\ mozzarella,\ onions\ and\ mustard\ (v)\ {\it (958\ health onions)}\ (v)\ {\it (958\ health o$	al) <b>8.50</b>
$Brixham\ fish\ finger\ brioche\ roll-Butcombe\ Gold\ beer-battered\ fish,\ tartare\ sauce,\ vine\ tomato,\ gem\ lettuce\ {}_{\tiny{(672\ kcal)}}$	8.95
Soup & Sandwich - our courgette, pea and watercress soup with half an ultimate cheese toastie (v) (707 kcal)	8.95

### The Victoria Ploughman's

Wiltshire ham, Wookey Hole cave-aged Cheddar, Cropwell Bishop Stilton, sausage roll, caramelised apple chutney, 14.50 pickled onion and egg, cornichons, sourdough, Netherend Farm butter (1031 kcal)

### **Mains**

Butcombe Gold beer-battered haddock and thick cut chips, minted peas, tartare sauce (1336 kcal)	12.50/16.50
The Victoria beef burger, streaky bacon, smoked Cheddar, BBQ relish, Koffmann fries (1272 kcal)	15.50
Spring vegetable and green herb risotto, marinated courgettes, sugar snap peas, vegan feta (ve) (753 kcal)	13.50
West End Farm pork ribeye, garlic and caper butter, walnuts, Koffmann fries, spring greens (1104 kcal)	17.95
Free-range flat-iron chicken thighs, chimichurri, chorizo, polenta chips, rainbow slaw, saffron mayo (957 kcal)	13.95
$Try\ this\ with\ our\ award\ winning\ and\ Bristol-born\ brew;\ Butcombe\ Stateside\ session\ IPA,\ 4.2\%\ abv$	
Chalk Stream Farm trout fishcakes, watercress sauce, greens, grilled spring onions, poached Clarence Court egg (648 hcal) (1115	hcal) <b>7.95/13.95</b>
Sweet potato, cauliflower, lentil and spinach curry, coriander chutney, coconut yoghurt, poppadom (ve) (729 kcal)	12.50
$Add\ flat ext{-}iron\ chicken\ thigh\ {}_{(778\ kcal)}$	2.00
Caesar salad, gem lettuce, Caesar dressing, Parmesan, smoked streaky bacon, anchovies, garlic croutons (379 kcal)	8.95
Add breaded free-range chicken (505 kcal)	2.00
Buddha bowl, red pepper hummus, cucumber, roasted cauliflower, rice noodles, rainbow slaw, seeds (ve) (560 kcal)	8.95

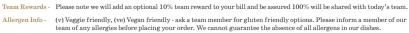
#### **Sides**

Thick cut pub chips (v) (644 kcal)	4.25	Spring leaves, watercress and radish salad (ve) (91 kcal	3.95
Koffmann fries, garlic mayo, vegetarian Parmesan (v) $_{(904\ kcal)}$	4.75	$Garlic\ ciabatta\ /\ with\ cheese\ \textbf{(v)}\ {\tiny \it (678\ kcal)}\ {\tiny \it (905\ kcal)}$	3.95/5.50
Three cheese mac n cheese, thyme crumb (v) $_{(827kcal)}$	5.50	New season potatoes, mint butter (v) (647 kcal)	3.95
Butcombe beer-battered onion rings $(603\ kcal)$	3.50	Spring greens, garlic butter (v) (238 kcal)	4.50



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Calorie Info -









15.50

8.25

## **Puddings & Cheese**

White chocolate blondie, chocolate sauce, honeycomb ice cream, Oreo crumb (v) (855 kcal)	6.50
Sticky date and toffee pudding, toffee sauce, rum and raisin ice cream (v) (733 kcal)	6.25
Treacle tart, vegan vanilla ice cream, candied pecans (ve) (957 kcal)	6.50
$Apple\ and\ rhubarb\ almond\ crumble,\ vanilla\ custard\ or\ vanilla\ ice\ cream\ (v)\ {\tiny (537\ kcal)\ (956\ kcal)}$	for one $6.95$ / to share $11.50$
This tastes amazing with our Valdivieso Eclat Botrytis Semillon white dessert wine	$100ml\ 6.95$
Nutella doughnuts, chocolate ice cream, hazelnut praline (v) (513 kcal)	6.50
Selection of Granny Gothards ice creams and sorbets (v, veo) (146 kcal)	per scoop 1.95

#### The Victoria Cheese Plate

Wookey Hole cave-aged Cheddar, Ragstone goat's cheese, Cropwell Bishop Stilton	9.95
Served with caramelised onion and apple chutney, cornichons, crackers (v) (606 hcal)	
Try a glass of Cockburn's port to go with your cheese	4.25

Affogato; honeycomb ice cream, espresso, little biscuit (v) (286 kcal)

4.50

Food for thought; 50p from every sale of this dish will be donated to The Burnt Chef Project



The Burnt Chef Project is a non-profit campaign operating within the hospitality industry to challenge mental health stigma through training and open conversations. We are working closely with them to support our teams welfare and spread the message far and wide.

## After Drinks - ask for our range of brandies, whiskies, rums and liqueurs

Espresso Martini	8.50	Limoncello	$50ml\ 9.30$
Bulleit Bourbon Old Fashioned	9.00	Grenat Maury Lafage - red dessert wine	$100ml\ 5.95$
Classic Negroni	9.50	Valdivieso Eclat Botrytis Semillon - white dessert wine	100ml 6.95
Illy Coffee, Classico blend (v)		Canton Teas, Bristol (v)	
Dairy-free milks available		English breakfast (32 kcal)	2.25
Americano	2.50	Chamomile	2.50
Latte (133 kcal)	3.00	Earl Grey	2.50
Cappuccino (120 kcal)	3.00	v	
Espresso Single 1.50 / I	Oouble 2.25	Jade Tips green	2.50
Flat white (95 kcal)	3.10	Lemongrass and ginger	2.75
Black Forest 'Monbana' hot chocolate (403 kcal)	4.00	Peppermint	2.75
'Monbana' hot chocolate (272 kcal)	3.50	Red berry and hibiscus	2.75
Mocha (221 kcal)	3.50	Wild rooibos	2.75

### **Our Suppliers & Producers**

We care immensely about the quality, provenance and seasonality of the produce we buy, and work with suppliers and producers of the same mindset, striving to be sustainable, with complete traceability.

These guys share our passion and we're very proud to work with them, sourcing some of the best produce from around the South West and delivering it fresh to our kitchens six days a week...

