

THE MARTINS™

Snacks

Scotch Egg
£6.50

Fennel salami
£4

Whitebait
£4.50

Mixed olives
£4.50

Malted sourdough
Marmite butter
£5.50

Starters

£16

Cured Salmon
Blood orange, creme fraiche, capers, oscietra caviar

King prawn cocktail
Crayfish, bloody Mary dressing

Colston Bassett Stilton soufflé (V)
Walnut, quince, apple

Chicken liver parfait
Madeira and black pepper jelly, plum chutney

Cornish mussels
Cider & smoked bacon sauce

English asparagus (V)
Confit egg yolk, citrus hollandaise

Mains

Spring Lamb
Lamb cannon, confit belly, feta, wild garlic, asparagus, mashed potato
£42.50

Spring risotto (V)
Fine herbs, aged parmesan
£32.50

Iberico Pork
Potato & haslet terrine, black pudding, burnt apple
£42.50

Pan seared cod
Crushed new potatoes, mussels, monks beard, beurre Blanc
£38

Fish & chips
Minted peas, tartare sauce, charred lemon
£22

From the Grill

Served with Koffman fries & peppercorn sauce

To share
Cote de boeuf
700g
£95

Wagyu Burger
Choice of Lincolnshire poacher or Colston Bassett stilton
£25

8oz Sirloin
£36

10oz Ribeye
£42

8oz Fillet
£48

Side Dishes

£5

Glazed Beetroot

Sweet potato fries

Triple cooked chips

Koffman fries

Side salad

Brussel sprouts

Buttered hispi cabbage

Please inform your waiter if you have any allergies. A 12.5% discretionary service charge will be added to the bill.

THE MARTINS™

Desserts

Warm almond tart
Apple, star anise ice
cream
£10.50

Chocolate delice
Cherry, chocolate ice cream
£10.50

Sticky toffee pudding
Vanilla ice cream
£10.50

White chocolate cheesecake
Poached rhubarb
£10.50

Grandpas coffee ice
cream
Candied pecans, coffee
liquor
£9.5

Truffled Baron Bigod
Quince, port reduction, crackers
£12.50

Tea £4

English
Breakfast

Earl Grey

Camomile

Peppermint

Lemon &
ginger

Coffee

Double espresso
£3.5

Cappuccino
£4.5

Flat white
£4.5

Latte
£4.5

Black Americano
£4

White Americano
£4.5

Mocha
£4.5

Hot chocolate
£4.5

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SET MENU

2 COURSES £35/ 3 COURSES £45

STARTERS

ENGLISH ASPARAGUS

Confit egg yolk, citrus hollandaise

CHICKEN LIVER PARFAIT

Plum chutney, toasted sourdough

BEETROOT CURED SALMON

Dill crème fraiche, blood orange & capers

CORNISH MUSSELS

Cider sauce, smoked bacon, sourdough

MAINS

LAMB SHOULDER

New season asparagus, mash potato, wild garlic pesto

PAN SEARED COD

Crushed new potatoes, pea puree, monks beard, beurre blanc

SPRING RISOTTO

Fine herbs, aged parmesan

STEAK FRITES (+£5)

Onglet (served medium rare)
with fries & peppercorn sauce

SIDES £5

KOFFMAN FRIES

TRIPLE COOKED CHIPS

SWEET POTATO FRIES

GLAZED BEETROOT

BUTTERED CABBAGE

DESSERTS

COLSTON BASSETT STILTON

Port reduction, quince

STICKY TOFFEE PUDDING

Vanilla Ice Cream

WHITE CHOCOLATE CHEESECAKE

Poached Rhubarb

ALMOND TART

Apple, star anise ice cream

VEGAN MENU

STARTERS

ENGLISH ASPARAGUS

Blood orange vinaigrette

£16

SAUTEED MUSHROOMS

on toasted sourdough

£16

MAINS

VEGAN 'BEEF' FLANK

Charred hispi cabbage, olive oil mash potato, wild garlic pesto

£42.50

SPRING RISOTTO

Peas, asparagus, fine herbs

£32.30

SIDES £5

KOFFMAN FRIES

TRIPLE COOKED CHIPS

SWEET POTATO FRIES

GLAZED BEETROOT

HISPI CABBAGE

DESSERTS

CHARRED PEACH

Thyme, Raspberry sorbet

DARK CHOCOLATE SORBET

Fresh mint

SELECTION OF SORBETS

Starters

Beetroot Cured
Salmon
Blood orange, capers,
dill creme fraiche
£16

King prawn cocktail
Crayfish, bloody
Mary dressing
£16

Colston Bassett
Stilton souffle
Walnut, quince, apple
£16

Chicken liver parfait
Madeira and black
pepper jelly, plum
chutney £16

Mains

Served with roast potatoes, Celeriac puree, Yorkshire pudding, Carrots, tender stem broccoli & gravy

Chicken Supreme
£28

Trio of meats
(Beef, pork & chicken)
£45

Slow roasted Sirloin of
beef
£38.50

Pork loin
£29.50

Braised lamb shoulder
£32.50

Spring risotto
Peas, asparagus, fine herbs,
aged parmesan £32.50

Extra gravy
£3.50

From the Grill

Cote de boeuf
(750g)
£95

Wagyu Burger
Choice of Lincolnshire Poacher or
Colston Bassett Stilton
£25

8oz Fillet
£52

10oz Ribeye
£46

Side Dishes
£ 5

Brussel
sprouts

Cauliflower
cheese

Roast potatoes

Buttered hispi
cabbage