

Mary's

est. 2024

À La Carte Menu

- Marinated Gordal olives 4
- Focaccia pissaladière, Ortiz anchovy 6
- Lyonnais onion agnolotti, cheese custard, leeks, chive beurre blanc 12
- La Latteria stracciatella, beef Oxheart tomato 10
- Duck croquette, pickled cucumber, satay sauce 10
- Cornish Gurnard ceviche, kaffir lime, prawn head emulsion 12
- Orkney scallop, pickled melon, ajo blanco 16
- Cumbrian aged-beef tartare, pop over, truffle sauce, wasabi cream 16
- Monkfish tempura, warm tartare sauce 13
- Globe artichoke barigoule, romesco 15
- Cornish Bluefin Otoro tuna rossini, lobster pepper sauce 19.5
- South Coast plaice, crevette, coconut langoustine bisque 20
- Cumbrian lamb shoulder, ratatouille, grilled courgette 18
- Rabbit leg and Morteau sausage, lovage persillade butter, sweetcorn, girolles 25
- Baby Seurat salad, Caesar dressing, bacon, bread crumb 10

WOOD FIRED GRILL

- Bavette 200g 20
- Lamb barnsley chop 32
- Cumbrian dry-aged sirloin 8oz 38
- Hereford dry-aged fillet on the bone 8oz 45
- Berkshire pork T-bone, cuttlefish, chorizo, cocoa bean 38
- Cornish Halibut on the bone, Surf clam 'pil pil' £16 per 100g
- Suffolk whole-roast chicken, Caesar salad (for the table) 48
- Grass-fed dry-aged tomahawk (for the table) £12 per 100g
- Shorthorn T-bone (for the table) £12 per 100g
- Boston rib côte de boeuf (for the table) £10 per 100g
- Your choice of chimichurri, bordelaise, blue cheese or green peppercorn sauce 2.5*

SIDES

- Bobby beans, tomato fondue, parsley 6
- Heritage tomato carpaccio salad with Spanish Picual olive oil 6
- Honey roasted carrots, orange zest 6
- Koffmann's fries 6
- Your choice of curry mayo, burger sauce, black garlic aioli, honey mustard, truffle mayo*