

# Mary's

Established 2024

Marinated gordal olives 4.5  
Koffmanns potato and rosemary focaccia, balsamic butter 6.5  
Lyonnais onion agnolotti, cheese custard, leeks, chive beurre blanc 15  
Munchkin pumpkin salad, chilli, pumpkin seed granola, stracciatella 15  
Duck croquette, pickled cucumber, satay sauce 15  
Cornish sea bream ceviche, kaffir lime, prawn head emulsion 15  
Roasted Orkney scallop, pickled apple, macadamia butter sauce 19.5  
Cumbrian aged-beef tartare chimichurri dressing, garlic sourdough 17.5  
Beer tempura monkfish, warm tartare sauce 15  
Globe artichoke barigoule, romesco 14  
Cumbrian lamb shoulder, baba ghanoush, hispi cabbage, gremolata 18  
Baby romaine salad, caesar dressing, bacon bread crumb 13

## WOOD FIRED GRILL

Cumbrian flat iron steak 26.5  
Lamb Barnsley chop 38  
Cumbrian dry aged sirloin 8oz 42  
Hereford dry aged fillet on the bone 8oz 52  
Berkshire pork T-bone, chorizo ragout 41.5  
Cornish halibut on the bone, surf clam 'pil pil' £18 per 100g  
Suffolk roast chicken, caesar salad 50 whole / 25 half  
Grass fed aged tomahawk (for the table) £14 per 100g  
Shorthorn t-bone (for the table) £14 per 100g  
Boston rib côte de boeuf (for the table) £12 per 100g  
*Steaks all served with bone marrow herb butter and your choice of chimichurri, bordelaise, blue cheese or green peppercorn sauce 3*

## SIDES

Roasted hispi cabbage, mustard mayo, parmesan 7  
Koffmanns fries 7  
*Your choice of curry mayo, burger sauce, black garlic aioli, honey mustard, truffle mayo*  
Heritage tomato carpaccio salad with Spanish Arbequina olive oil 7  
Honey roasted carrots, orange zest 7