

# Mary's

Established 2024

Marinated gordal olives 4.5  
Koffmanns potato and rosemary focaccia, balsamic butter 6.5  
Cep agnolotti, sage and brown butter velouté, parmesan custard 15  
La latteria stracciatella, confit beetroot, pine nuts, pumpkin seed granola 14  
Duck croquette, pickled cucumber, satay sauce 16  
Cornish sea bream ceviche, kaffir lime, prawn head emulsion 15  
Roasted Orkney scallop, turnip, hazelnut pesto, Champagne velouté 20  
Cumbrian aged-beef tartare chimichurri dressing, garlic sourdough 17.5  
Beer tempura monkfish, warm tartare sauce 16  
Globe artichoke barigoule, romesco 16  
Pork jowl, burnt apple puree, charcuterie sauce 17  
Cornish turbot, Albufera sauce, morteau sausage, smoked pike roe 24  
Skate on the bone, maitake mushroom, brown shrimp, curry sauce £20

## 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 40  
Cornish halibut on the bone, surf clam 'pil pil' £17 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

Tenderstem broccoli, chilli, lemon, olive oil 6.5  
Koffmanns fries 7  
*Your choice of curry mayo, burger sauce, black garlic ketchup, honey mustard, truffle mayo*  
Heritage beetroot carpaccio salad with -8 apple vinegar 7  
Curly kale, capers, mustard mayo 7  
Baby Seurat salad, Caesar dressing, bacon bread crumb 9