

the marmion bar&kitchen

whilst you wait

bread & olives- with salsa & dipping oil accompanied with stuffed pepperdews. 5.95 (v)

sharing platters

seafood platter – smoked salmon, smoked mackerel, fried whitebait, smoked haddock fishcake and grilled king prawns skewers in a garlic and chilli dressing served with fresh lemon and lime, garlic aioli and dijon dip. 16.95

veggie platter - celery sticks, chantenay carrots, falafel and carrot patties, breaded halloumi, crispy kale, char-grilled chilli & garlic corn cobs with tzatziki dip. 12.95

all above platters are served with fresh sliced baguette, pepperdews, mixed leaf, grilled vegetables, hummus, dipping oil and olives.
cheese board – wookey hole oaked cheddar, mexicona, isle of wight soft cheese, Spanish smoked san simon and stilton. With fresh leaves, quince paste, water biscuits and grapes. 9.95

fish

ringwood ale battered cod and doorstep chips – served with pea puree and homemade tartare sauce. 9.95

deep fried salt and pepper whitebait - with fresh lemon and garlic aioli. 5.95 (gf)

pan fried smoked haddock & spring onion fishcakes – poached egg, dijon sauce on a bed of wilted spinach and crispy kale. 8.95 (gf)

meat

original marmion cheeseburger – served with an onion chutney relish, coleslaw and skinny fries. 9.95

bbq pulled pork topped beef burger – loaded with a blue cheese crumb coleslaw and sweet potato fries. 11.95

garlic chilli chicken burger- with mexicona cheese, coleslaw and skinny fries 10.95

all burgers served with sliced tomato, mixed leaf and dill pickle.

additional burger fillings – fried egg / mushrooms / jalapeños / onion rings / pancetta / sliced avocado. 1.00 each

chicken nachos – with jalapeños in a tomato passata, topped with guacamole, sour cream, salsa and sliced spring onions. 9.95

grilled 8oz fillet steak – served with doorstep chips, roasted vine tomatoes, grilled asparagus and broccoli, and a choice of peppercorn or mushroom sauce. 19.95 (gf)

spice island chilli double knuckle chicken wings- served in drake's gold (pineapple & habanero) or centurion 1744 (scotch bonnet & spiced rum), half a garlic chilli corn cob and a garlic aioli dip. (gf)

4 wings - 4.95

6 wings – 6.45

8 wings – 7.95

grilled sirloin on italian flatbread- with refried beans, fresh tomato and red cabbage concase and homemade tzatziki. 9.95

buckwells butchers lamb hot pot pie- with english mustard mash and mint gravy. 9.95

harissa and butterbean chicken - in a cream sauce with onion and peppers, topped with fresh asparagus on a bed of crushed new potatoes. 9.95

vegetarian

baked camembert - studded with rosemary & garlic served with raw baby carrots, celery sticks and warm bread. 9.95 (v)

falafel and carrot burger – topped with tzatziki and served with coleslaw and skinny fries.. 8.95 (v)

chickpea curry – with chives, spinach, red onion and red chilli with cauliflower rice – mango chutney -medium heat. 8.95 (ve) (gf)

mee goreng – stir fried vegetables in a thai chilli ginger sauce with bean sprouts, topped with crispy kale and sesame seeds and spring onion. 8.95 (ve) (gf)

loaded halloumi fries - halloumi deep fried in panko breadcrumbs, topped with salsa, sour cream, guacamole and sliced spring onions. 5.95

falafel flatbread - falafel patties with refried beans, fresh tomato and red cabbage concase and homemade tzatziki. 7.95

quinoa winter salad - with mixed salad leaves, mint, basil, avocado, broccoli, bean sprouts, peas, cucumber, courgette, olives, spring onion, red cabbage with a chilli and garlic dressing. 8.95 (gf) (ve) add halloumi 2.00, chicken 2.50, mackerel 3.50, minute steak 5.00.

sides

paprika sweet potato fries / doorstep chips / skinny fries / crushed new potatoes. 2.00

asparagus and broccoli / side salad / beetroot / chilli & garlic corn cobs 3.00

desserts

crumble of the day – with custard. 4.95

strawberry and rhubarb cheesecake with elderflower sorbet. 4.95 (gf)

chocolate brownie with white chocolate sauce. 4.95

cheese board – wookey hole oaked cheddar, mexicona, isle of wight soft cheese, Spanish smoked san simon and stilton. With fresh leaves, quince paste, water biscuits and grapes. 9.95

(ve) – vegan

(gf) - gluten free

for any dietary or allergen requirements, please ask a member of staff for information.

