

Mary's

Established 2024

Marinated gordal olives 4.5
Koffman's potato and rosemary focaccia, balsamic butter 6.5
Lyonnais onion agnolotti, cheese custard, leeks, chive beurre blanc 15
La latteria straciatella, Delica pumpkin, pine nuts, pumpkin seed granola 14
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 16
Cumbrian lamb shoulder, baba ghanoush, hispi cabbage, gremolata 18

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

Roasted hispi cabbage, mustard mayo, parmesan 7
Koffman's 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
Honey roasted parsnip 6.5
Baby romaine salad, Caesar dressing, bacon bread crumb 9