SMALL PLATES

Local Artisan Bread Selection

rosemary virgin olive oil • 3.95 (v)(v)

Chef's Soup sourdough \cdot 4.95 \spadesuit (v)

Tequila-cured Salmon lime wasabi mayo, granary bloomer • 6.75

Salted Beef Hash

soft poached duck egg, homemade spiced piccalilli • 6.75

Grilled Asparagus

poached free range egg, hollandaise & Truffle Oil • 6.50 (v)

Heritage Tomato & Goat's Cheese Salad tapenade, marjoram dressing • 6.75 ♠ (v)

Potted Hot Smoked Trout gin preserved shallots & crisp bread • 6.25 ♠

Rabbit & Ham Hock Terrine orange & vermouth marmalade, toast • 6.50 ♠

Sesame Coated Halloumi pickled vegetable salad, rocket pesto • 6.25 (v)

Spicy Bombay Potato & Spinach Samosas raita, tamarind & mint chutney • 6.00 (v)

Chestnut Mushroom & Hazelnut Pâté shallot & chilli jam, toasted rye bread • 6.00 (v)(v)

Devilled Crumb Calamari with seaweed mayo • 5.75

♦ FIXED PRICE THEATRE MENU ♦

2 Courses £17.95 or 3 Courses £22.50

• denotes pre-theatre dishes

Not in conjunction with any other offer, available at all times - everyday

Why not posh up your night with a glass of Processco for only £5?

Service charge: For all tables of 8 or more, a discretionary 10% service charge will be added to your bill. This goes directly to the team. Should you require a children's meal, please speak to your server who will advise on suitable dishes. All our food is cooked fresh and at peak times there may be a small delay. Please note, some chicken dishes may contain small bones and

other dishes may contain traces of nuts. (v) denotes suitable for vegatarians and (v) denotes suitable for vegans



MAIN PLATES

Slow Cooked Beef Rib Lasagne

mustard Béchamel sauce, Gruyère cheese, green salad · 13.95

Free Range Chicken Supreme

fondant potato, glazed peas & chicory, wholegrain mustard cider sauce • 13.25 •

Middle Eastern Spiced Lamb Shank

apricot & almond cous cous, baba ganoush, harissa jus • 16.50 (♠ supplement on theatre menu • 2.50)

Pan-Roasted Salmon Fillet

Cornish crab, citrus salad, vierge sauce & crushed purple potatoes • 13.00 ♠

Broad Bean, Asparagus & Courgette Summer Risotto

deep fried rocket, lemon oil • 11.95 (v)
(v) on request

8oz House Burger

buttermilk bun, Monterey Jack cheese, gherkin, salad, bacon & onion jam • 11.95

Jimmy Butler Pork Chop

spring greens, sautéed roast garlic potatoes & apples, fresh herb oil • 14.75

Rump Steak & Red Pepper Kebab

garlic & cumin marinade, sweet potato fries, lime & chilli butter • 14.25

Superfood Salad

green wheat, roasted red & golden beetroot, spicy hazelnut crumb, sunflower seeds • 6.25/11.50 (v)(v)

Beer Battered Cod & Chips

crushed peas, home-made tartare sauce, triple cooked chips • 12.95

Spiced Aubergine Moussaka

crumbled feta & olive crust, green salad & garlic bread · 13.00 (v) ♠

Filleted Whole Sea Bream

samphire, chilli & clam marinière · 14.95

marmaladebirmingham.co.uk

FLEXITARIAN

Marmalade offers a variety of creative vegetarian, fish & meat dishes, allowing carnivores and herbivores to "flex" as they fancy

Also don't miss #meatfreemonday - introducing new and exciting veggie specials

SIDES

- Triple Cooked Chips Rosemary & Parmesan Seasoning
 - House 'Slaw
 - Sweet Potato Fries & Lime Sour Cream
- Tender-stem Broccoli with Toasted Almonds & Butter
 - Sautéed Parsley New Potatoes
- Green Salad (Grapes, Cucumber, French Dressing)
 All 2.95

DESSERTS

White & Dark Chocolate Brownie salted caramel ice cream • 5.25 ♠

Warm Raspberry Frangipane Tart
Devon clotted cream • 5.95

Golden Syrup Parfait candied pecans & biscotti • 5.25 ♠

Rhubarb Crumble

vanilla ice cream · 5.95 ♠

Apricot Crème Brûlée lavender shortbread • 5.25

Affogato, a scoop of homemade vanilla ice cream, shot of espresso coffee · 3.50

3 scoops of Marmalade Home-churned Sorbet, choose from: Blood Orange, Mango & Rose Water, Elderflower, Green Apple, Kaffir Leaf, Lemon & Lime • 4.95

Selection of English cheeses, served with biscuits & chutney • 7.25 (♠ supplement on theatre menu • 1.50)

SUNDAYS

Our Sunday roasts are the best in town...

Every roast comes with a home made Yorkshire pud and is priced from 11.95

No need to book just drop in...

Allergies: Some of our many items contain allergens including peanuts & other nuts, sesame, cereals containing gluten, eggs, milk, mustard, celery, fish, soya, molluscs, crustacea, lupin and sulphur dioxide/sulphites. Please ask a member of staff for more details. If you have a certain allergy, please speak to your server who will be happy to talk you through the menu to meet your requirements.