

# THE PICKLED HEN

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Est. 2017

## **BRUNCH MENU** 24.5 pp

**UPGRADE TO TWO HOURS BOTTOMLESS PROSECCO** 35 pp

### **TO START**

Our Chefs tables have been reinvigorated and jam packed with fresh flavours to kick start 2020 with an additional vegan section.

#### **CHEFS TABLES**

Selection of salads  
Vegan section  
British charcuterie  
Smoked fish platters

### **MAINS**

The main event of any Sunday is obviously a roast. That's why we are thrilled to present to you our traditional carving station you can help yourself from.

#### **CARVERY MEAT**

Seasonal vegetables

#### **VEGAN CARVERY**

Seasonal vegetables

### **DESSERT**

To finish, we have a selection of delectable desserts to tantalise your taste buds so make sure you leave room to have some!

#### **CHEFS DESSERT TABLE**

Selection of sweet treats  
British cheese board

If you have any dietary requirements or are concerned about food allergies, eg. nuts, you are invited to ask one of our team members for assistance when selecting menu items. All prices include VAT at the current rate | A discretionary 12.5% service charge will be added to your bill. (v) Vegetarian  
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@ThePickledHen #ThePickledHen