

Sunday Lunch 2nd February

Small Plates

Roast Cauliflower Soup 6

Black Pudding | Seeds & Crusty Bread

Grilled King Prawns 9

Lemon | Garlic Butter | Parsley | Smoked Paprika | Crusty Bread

Smoked Fish Board 11

Salmon | Eel | Trout | Mackerel | Potato Salad | Pickled Cucumber | Bread

Classic Prawn Cocktail 8

Bloody Mary Sauce | Crevette

Pork & Duck Rilette 8

Apple & Date Chutney | Toasted Baguette

Mezze Board 7.5 (v)

Mozzarella Fries | Hummus | Avocado Whip

Sun blush Tomatoes | Olive Bread

Main Plates

Roast Beef Sirloin | Yorkshire Pudding 15

Roasties | In Season Vegetables | Pan Gravy

Roast Suffolk Chicken | Pig in Blanket 14

Roasties | In Season Vegetables | Pan Gravy

Roast North Sea Hake 18

Papas Bravas | Green Beans | Chorizo

Smoked Haddock 16

Fish Cream | Creamy Mash | Greens & Poached Egg

Roast Skate 19

Nutty Brown Shrimp & Caper Butter | Hand Cut Chips

Skrei Cod Fillet 17

Wild Mushroom & Parmesan Risotto | Truffle Oil

Beer Battered Fish 14

Hand Cut Chips | Pea Ketchup

Steamed Mussels 15

White Wine, Garlic & Cream | Crusty Bread & Skinny Fries

VeGee Plates

Vegetable Nut Roast 14 (v)

Tarragon Mushroom Gravy | Roasties | In Season Vegetables

Spicy Beetroot Falafel Slider 14 (v)

Feta | Harissa | Sweet Potato Fries

House Battered Phish 14 (v)

Garden Pea Ketchup | Hand Cut Chips

Sides

House Salad 3

Salted Rosemary chips 3

Truffle Oil Sweet Potato Fries 3

Side of Bread 1.5

Some Dishes May Contain Nuts Soy & Gluten

If You Have Any Food or Drink Allergies

Please Inform our Staff Who Will be Pleased to Help

Bookings 01502 219956

Tapas

Oyster Shot 3

Lemon Wedge | Tabasco

Today's Bread 4 (v)

House Olives | Olive Oil | Balsamic

Crispy Whitebait 4

Smoked Paprika Aioli

Salted Cockle Popcorn 4

White Pepper | Malt Vinegar

Olives & Anchovies 4

House Fish Cakes 5

Red Chilli Dipping Sauce

Smoked Cods Roe 5

Lemon Oil | Toasted Baguette

Pudding Plates

Vegan Options Available

Sticky Date Pudding 7

Toffee Sauce | Vanilla Ice Cream

Chocolate & Marmalade 7

Bread & Butter Pudding | Hazelnut | Fresh Custard

Sherry Trifle 6.5

Raspberries | Toasted Almonds

Vanilla Crème Brulee 7

Poached Rhubarb & Shortbread

Ronaldo Ice Cream 3 Scoop 6 (Vo)

Vanilla seed | Salted Caramel | Rum & Raisin

Clotted Cream | Pistacio

Sorbet 3 Scoop 6 (V)

Lime & Tequila | Blackcurrant | Mango

Cheese Board 9

House Selection of Cheese

Crackers | Pickled walnuts | Chutney & Fruit

Prices & Dishes May Change Without Notice

Food Served Tues-Sat 12-2pm & 6-9pm

Sunday 12am-4pm

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