



## STARTERS

Beetroot, whipped lemon ricotta, smoked honey and feta. (V) 10  
Halloumi Bites, hung yoghurt with pomegranate molasses. 10  
Beef Tartare, whipped bone marrow and Jersey butter brioche. 10

## MARBLE SUNDAY ROASTS

Available Sundays from 12pm till it's gone!

### DRUNKEN SLOW ROAST STRIP LOIN 22.50

Marinated in Manchester Bitter and fresh herbs.

### CHICKEN SUPREME 19.50

Chipotle, sage and onion stuffing.

### ROAST LEG OF LAMB 22.50

Studded with garlic and rosemary.

### VEGAN STRUDEL WITH RATATOUILLE 19.50

Mediterranean vegetable strudel served with vegan gravy. (V/Ve)

## ALL SERVED WITH THE BELOW SUNDAY GUBBINS

Roasties.

Pudding of Yorkshire with full fat milk. (v)

Buttered steamed greens. (v)

Roasted root vegetables. (v)

Boozed up gravy made with beef stock and Marble beer.

## EXTRAS

Cauliflower cheese with vintage cheddar (vegan option available) 5.25

## DESSERTS

Ice cream and sorbet. (2 scoops) 5

Sticky Toffee Pudding. 8.50

Pint Glass Sundae. 8.50

Madeleine's and Honey Cream. 8.50



## MARBLE CHEESEBOARD

A choice of 3, 6, 9 or 12 cheeses:

3 Cheeses £18 · 6 Cheeses £29 · 9 Cheeses £40 · 12 Cheeses £50 (perfect for 4 people)

Served with sourdough biscuits, pickles, chutney & crudité's.

Please ask your server for today's selection.

### ENJOY A SUNDAY ROAST WITH US!

FROM **£19.50**  
WITH ALL THE GUBBINS  
AVAILABLE FROM 12PM  
TILL IT'S GONE!

PLEASE BOOK VIA OUR WEBSITE  
[WWW.MARBLEBEERS.COM](http://WWW.MARBLEBEERS.COM)

### SMALL PLATES OFFER!

AVAILABLE MON - FRI

**3 SMALL PLATES  
FOR £25**

**DR SID'S**  
VINTAGE  VINYL SET  
8.30PM 11.30PM  
**PRESCRIPTION**  
Jump Blues • Dancefloor Jazz • Original F'n'B  
Big Band Stompers • Northern Soul • Classic Motown  
Rare Groove • Jukebox Mambo • Rockin' 45's  
**FIRST FRIDAYS**  
OF EVERY MONTH


**THE BIG  
MARBLE  
QUIZ**  
WIN a gallon of  
Marble Beer,  
in cash & luxury  
Pound Shop  
prizes  
**7PM EVERY MONDAY**  
Hosted by award winning poet & comedian Rob Steventon  
  
Book at the bar or by emailing [bookings@marblebeers.com](mailto:bookings@marblebeers.com)

We follow good hygiene practices in our kitchen however, whilst a dish may not identify a specific allergen ingredient, due to the wide range of ingredients used in our kitchen, foods may be at risk of cross contamination by other ingredients. Please ask a member of staff for further information.

 @TheMarbleArch

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