

Marmalade

at Birmingham Repertory Theatre

— Bistro • Coffee • Cocktails —

SMALL PLATES

Local Artisan Bread Selection **vv** 4.50

♦ Parsnip & Celeriac Soup with crispy carrot shavings **vg** 4.95

♦ Wild Game & Cranberry Terrine with spicy apple & pear chutney 6.50

♦ Open Goats Cheese Tart with shallots and wilted spinach **v** 6.25

♦ English Trout Mousse with celeriac remoulade and crisp bread 6.25

Devilled Crumb Calamari with aioli mayo 5.75

Edamame & Chickpea Hummus raw mushroom, coconut chips, dukkah & spice fruit compote **vvG** 5.75

Halloumi Fritters with beetroot slaw & vodka creme fraiche **v** 6.25

SHARING

Charcuterie Sharing Platter prosciutto grissini, bresaola, picante chorizo, wild game and cranberry terrine, cornichon, olives, baked bread 15 (serves two)

Fish Sharing Platter tequila cured salmon, trout mousse, calamari, rollmops, caperberries, lemon tartare & crispy bread 14 (serves two)

♦ FIXED PRICE THEATRE MENU ♦

2 Courses £19.50 or 3 Courses £24.50

♦ denotes pre-theatre dishes ♦

Not in conjunction with any other offer, available all times every day

Allergies: Some of our many items contain allergens including peanuts & other nuts, sesame, cereals containing gluten, eggs, milk, mustard, celery, 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.

MAIN PLATES

♦ Slow Braised Blade of Beef Served with creamy garlic mash in a rich horseradish jus 15.50

♦ Aubrey Allen Free Range Turkey Escalope Parcel roast potatoes, stuffed with apricot & sausage, wrapped in lightly smoked bacon 14.95

♦ Vegan Haggis Wellington stuffed with neeps & tatties in a vegan filo pastry **vv** 14.25

The above are all served with festive greens and maple glazed carrots and parsnips

♦ Pan Fried Sea Bream with crab & citrus salad and new potatoes 14.75

♦ Sweet Potato Thai Curry sugarsnap peas, pak choi, shiitake mushrooms & rice **vvG** 11.50

Beef Brisket Lasagne jus, béchamel sauce, gruyere cheese & green salad 13.95

Marmalade House Burger buttermilk bun, Monterey Jack, gherkin, salad & fries 12.95

Beer Battered Fish & Chips mushy peas, triple cooked chips 12.95

Penne Alla Norma aubergine, tomato, chilli, basil & ricotta salata **vg** 10.25

(add free range chicken fillet 3.00)

Roasted Butternut Squash Salad with pine nuts grapefruit segments, feta **vvG** 11.50

SIDES

Triple Cooked Chips, Rosemary & Parmesan Seasoning **vg**

Sweet Potato Fries & Lime Sour Cream **v**

Skin On Fries **vvG**

Steamed Pak Choi with Chilli, Garlic & Ginger **vvG**

Green Salad **vvG**

Festive Greens **vvG**

Glazed Carrots and Parsnips **vg**

All 2.95

FLEXITARIAN

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

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

DESSERTS

♦ Madagascan Custard Tart with fresh Scottish raspberries **v** 6.25

♦ Chocolate Pot with lightly toasted chilli flakes **vvG** 5.75

♦ Buttermilk Panna Cotta with red fruit compote **vg** 6.25

♦ Traditional Christmas Pudding with French brandy sauce **v** 5.75

Pear & Plum Crumble with vanilla ice cream **vg** 5.75

Affogato scoop of vanilla ice cream, shot of espresso **vg** 3.50

3 Scoops of Marmalade Home churned Sorbet, choose from: Blood Orange, Mango & Rose Water, Citrus, Green Apple, Passionfruit **vvG** 4.95

Selection of English Cheeses served with biscuits & chutney **v** 7.25

(♦ supplement on theatre menu 1.50)

LIQUEUR COFFEES

choose from the following

American served black with Makers Mark on the side

Irish with Jamesons Whiskey

French with cognac

Italian with Amaretto

Mexican with Patron XO coffee tequila

All 6.50

GIN

Ask about our exciting range of gins in goblet sized servings with delicious Fentimans tonic

There is a discretionary service charge on tables of 8 or more of 10% added to your bill. This goes directly to the team.

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 vegetarian, **vv** denotes vegan and **G** denotes gluten free.