

Marmalade

at Birmingham Repertory Theatre

— Bistro • Coffee • Cocktails —

SMALL PLATES

Local Artisan Bread Selection **vv** 4.50

♦ Chefs Soup with bread **v** 4.95

♦ Chicken Liver Parfait with balsamic red onion jam & brioche **6.50**

♦ Chestnut & Shiitake Mushroom pate with chilli jam & melba toast **vvGF** 6.25

♦ Smoked Salmon Timbale with pickled shallots & gem lettuce **6.25**

Tempura Black Tiger Prawns with wasabi mayo **GF** 6.75

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

Halloumi Fritters with beetroot slaw & vodka crème fraîche **v** 6.25

SHARING

Charcuterie Sharing Platter prosciutto grissini, bresaola, picante chorizo, chicken liver parfait, cornichon, olives, baked bread **15** (serves two)

Fish Sharing Platter salmon timbale, tempura prawns, 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 with creamy mash, mushroom fricassee in Madeira jus **15.50**

♦ Corn fed Chicken Supreme with garden vegetables and pancetta ragout **14.95**

♦ Vegetable Goulash with chives, sour supreme and grilled ciabatta **vvGF** 12.50

♦ Pan Fried Sea Bass with caper & anchovy butter, sautéed potatoes & braised fennel **14.75**

♦ Sweet Potato Thai Curry sugar snap peas, pak choi, shiitake mushrooms & rice **vvGF** 11.75

Beef Brisket Lasagne, mustard béchamel sauce, rich jus & 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 **GF** 12.95

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

(add free range chicken fillet 3.00)

Roasted Butternut Squash Salad with pine nuts, grapefruit, feta & crisp onions **vvGF** 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**

All 3.25

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 **#meatfreemonday** - introducing new and exciting veggie specials

DESSERTS

♦ Treacle Tart with clotted cream & syrup reduction **v** 5.95

♦ Chocolate Cake with orange mascarpone **v** 5.75

♦ Apricot Buttermilk Bread Pudding with caramel sauce **v** 5.75

♦ Vanilla Creme Brûlée with raspberry & poppy seed meringue **v** 5.75

Plum & Blackberry Crumble with orange sorbet **vvGF** 5.75

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

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

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 **GF** denotes gluten free.