

THE MARTINS™

FESTIVE BAR MENU

SNACKS

Sourdough **£4.50**
Marmite Butter



Scotch Egg **£6.50**
Homemade Piccalilli



KFP **£8.50**
(Kentucky Fried Pheasant)
Marmite, Pine & Thyme



Charcuterie Board **£10.50**
Salami, Coppa, Prosciutto, Pickles



House Smoked Salmon **£16**
Lemon, Capers & Crème Fraiche



Soup of the Day **£14**
Toasted Sourdough



Chicken Liver Parfait **£16**
Plum Chutney & Toasted Sourdough



PUB CLASSICS

*Add Fries 4.50

Pie of The Day **£20**

Served with Mashed Potato, Seasonal Greens
& Red Wine Sauce



Fish & Chips **£22**

Crushed Peas, Tartare Sauce, Charred Lemon



The Martins Burger **£16***

Served in a Toasted Brioche Bun, with Lettuce,
Tomato, Gherkins & Lincolnshire Poacher Cheese



Colston Bassett Burger **£17***

Served in a Toasted Brioche Bun, With Lettuce,
Tomato, Gherkins & Colston Bassett Stilton



Venison Burger **£18***

Served In a Toasted Brioche Bun, With Lettuce, Tomato,
Gherkins, 'Hedgerow' Ketchup & Colston Bassett Stilton



STEAKS

Served with Koffman fries & house salad

8oz Sirloin **£38**

10oz Ribeye **£42**

8oz Fillet **£46**

22oz Cote De Boeuf **£85**

For Two To Share

Sauces

Peppercorn, Stilton, Béarnaise
£4 Each or All 3 For £10

SIDES £5 EACH

Glazed Beetroot

Koffman Fries

Triple Cooked Chips

Buttered Cabbage

Mashed Potato

DESSERT

Sticky Toffee Pudding **£10.50**

Vanilla Ice Cream or Custard



Triple Chocolate Brownie **£10.50**

Chocolate Sauce & Vanilla Ice Cream



Apple Crumble **£10.50**

Oats & Cinnamon Ice Cream



Grandpas Coffee Ice Cream **£9.50**

Coffee Liquor & Candied Pecans



Selection Of Ice Cream & Sorbets **£4.50**

Please Ask Your Server For Available Flavours



A discretionary 12.5% service charge will be added to your bill. Please inform us of any allergies every time you dine with us, as dishes may change. Our kitchens are not allergen-free, and we cannot guarantee complete separation of allergens due to our layout and fresh preparation methods. For ingredient information, please ask a member of our staff, who will be glad to help.

CELERY GLUTEN EGG FISH MUSTARD MILK PEANUTS MOLLUSCS
 SESAME SOYA SULPHITES TREE NUTS CRUSTACEAN Vegetarian VEGAN