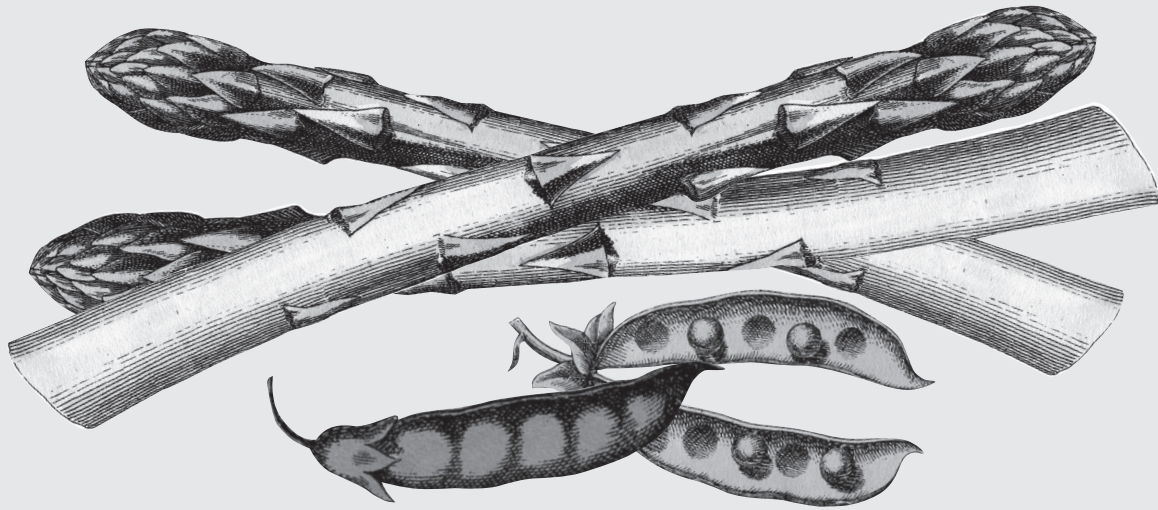


Welcome to Spring!



WEDNESDAY, 22ND MAY

New season asparagus, crispy duck egg, fresh peas, wild dandelion leaves,
toasted almonds & spring truffle

Chargrilled line caught mackerel, sweet & sour rhubarb,
mackerel tartare, caramelised chicory & smoked rapeseed oil

Quail and wild garlic Kiev, charred baby corn, southern fried leg,
pickled rainbow radish & smoked garlic aioli

Loin of spring lamb, charred hispi cabbage, crispy sweetbreads,
jersey royal & lamb shoulder hash with salsa Verdi lamb sauce

Strawberry tart with lavender meringue,
lemon curd, clotted cream & basil

£45

PER HEAD

To reserve a table call 01225 423731

£25

P/P WINE
FLIGHT

*Apologies on this occasion we won't be serving
a vegetarian alternative. Please see our events
page to find out about our next Vegan Night.*

Email: reservations@marlborough-tavern.com
www.marlborough-tavern.com

Marlborough
Tavern