



★  
THE  
COUNTRY  
PUB  
★

## STARTERS

<b>Soup of the day</b> <i>crusty bread roll, butter (DFO, GFO)</i>	5	<b>Panko Manchurian XO</b> <i>chickpea vegetable croquettes, makhani sauce (V, DFO, GF)</i>	5
<b>Crispy Whitebait</b> <i>with roast garlic and dill mayonnaise (DF, GFO)</i>	5	<b>Duck and Orange Pâté</b> <i>ciabatta croutes, plum apple chutney (GFO)</i>	6
<b>Bourbon Spiced honey wings</b> <i>spiced nutmeg and maple glaze (DF, GFO)</i>	6	<b>Salt and Pepper Squid</b> <i>dressed leaves, sweet chilli (GFO, DF)</i>	6.5

## MAINS

<b>Confit Duck Leg</b> <i>sautéed pak choi, potato fondant, beetroot purée, plum jus (DFO, GF)</i>	13	<b>Pan Roasted Sea bream</b> <i>Asian slaw, new potatoes, butternut squash purée (DFO, GF)</i>	13
<b>Linguine Prawn Bisque</b> <i>cherry tomatoes, flat leaf parsley (DFO)</i>	12	<b>Chicken Ceasar salad</b> <i>cos lettuce, Parmesan, croutons, anchovy dressing (DFO, GFO)</i>	10.5
<b>Seared Rump of Lamb</b> <i>dauphinoise potato, shallot purée, chargrilled spring onions and curly kale (GF)</i>	14	<b>Heritage Beetroot salad</b> <i>toasted pecans, feta, dried cranberries (V, DFO, GFO)</i>	9
<b>Makhani Paneer</b> <i>velvety tomato sauce, cinnamon, fenugreek, pilau rice or naan (V, GF)</i>	12	<b>8oz Herefordshire Sirloin</b> <i>cherry vine tomatoes, field mushrooms, chips (GF, DFO)</i>	16.5

*ADD YOUR SAUCE	Chimicurri	2
	Green Peppercorn	2
	Diane	2

## PUB CLASSICS

<b>8oz Herefordshire Beef Burger</b> <i>spiced tomato chutney, brioche bun, gherkin, chips (GFO)</i>	10	<b>Beer Battered Fish &amp; Chips</b> <i>crushed garden peas, chips, tartare sauce (DFO)</i>	12.5
<b>Pork and herb sausages</b> <i>creamed mash, red cabbage, jus</i>	10	<b>Natural burger</b> <i>spiced tomato chutney, chickpea, mixed vegetables, brioche bun, chips (V, GF, DFO)</i>	9
<b>Chicken Goujon Burger</b> <i>pesto mayonnaise, red onion, chips</i>	10	<b>Keralan Lamb</b> <i>classic south Indian tarka, coconut, cinnamon, pilau rice or naan (GF, DFO)</i>	13.5

# Marlbank

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## CIABATTAS & SANDWICHES

SERVED FROM 12:30 - 2:30pm

<i>The Marlbank BLT</i>	6.5
<i>Herefordshire Beef Rump + Horseradish</i>	6.5
<i>Smoked Back Bacon</i>	6.5
<i>Mature Cheddar &amp; Chutney</i>	5.5
<i>Mediterranean Vegetables + Halloumi</i>	6
<i>Chicken + Pesto Mayonnaise</i>	6.5
<i>(All DFO)</i>	

## CHILDRENS MENU

SERVED ALL DAY, 0-14 YEARS OLD

<i>Natural Burger (V, GF, DFO)</i>	4
<i>Sausages, Mash, Beans</i>	4.5
<i>Chicken Goujons, Chips, Beans</i>	4.5
<i>4oz Herefordshire Beef Burger (GFO)</i>	5
<i>Cheese &amp; Tomato Linguine (DFO)</i>	5
<i>Fish &amp; Chips (DFO)</i>	5

## SIDES

<i>Buttered New Potatoes</i>	3
<i>Seasonal Trio of Veg</i>	3
<i>Chips</i>	2.5
<i>Dressed Leaf Salad</i>	2.5
<i>Red Cabbage Slaw</i>	2.5

## DESSERTS

<i>Belgian chocolate cremeaux, chocolate soil, cherry yoghurt ice cream</i>	6.5
<i>Strawberry and crème fraiche panna cotta, poppy seed meringue (GF)</i>	6.5
<i>Salt caramel tart, vanilla bean ice cream</i>	7
<i>Marlbank trio of homemade ice creams</i>	7

*For food allergies and intolerances, please speak to our staff about the ingredients in your meal when making your order.  
Serving times 12pm – 2:30 pm lunch / 6pm – 8:30pm dinner. Thank you.*

# SHAK

SMOKE ★ GARDEN

## SMALL PLATES

TANDOORI MAKHANI WINGS (gf, dfo)	5
XO CHILLI CANE PANEER (v, gf)	4.5
AMRITSARI FISH TIKKA (gf, dfo)	5
SWEET CHILLI TOFU BITES (v, gf, df)	5
PANKO MASALA SQUID* (gf,df)	6

विश्वसनीय

## TANDOORI GRILLS

TAWA GRILL (v, gf, dfo) 11.95

*masala paneer, grilled mushrooms, baby sweetcorn, red & green peppers, masala baby potatoes*

MEDIUM GRILL (gf, dfo) 13.95

*seekh kebab, chicken tikka, chilli paneer, fish ajwani tikka, mint & coriander tikka, lamb tikka*

HOUSE GRILL\* (gf, dfo) 14.95

*lamb chops, seekh kebab chicken tikka, fish ajwani tikka, mint & coriander tikka, chilli paneer, tandoori masala wings, lamb tikka.*

**MARINATED FOR 24 HOURS.**  
**ALL GRILLS ARE SERVED WITH:**  
*spiced mayonnaise, tamarind chutney, mint coriander sauce & beetroot slaw.*

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## MAINS

CLASSIC BUTTER CHICKEN (gf, dfo)	8.5
LAMB MUGHLAI KORMA (gf)	10
CHICKEN MADRAS (gf, dfo)	8.5
BOMBAY ALOO (v, gf, df)	8
PANEER MAKHANI (v, gf, dfo)	8.5
LAMB CHOP MASALA* (gf, dfo)	12

NIHARI KARAH CHOOZA\* (gf, dfo) 16.5

*Meal for 2. Whole chicken on the bone.*

## SIDES

TANDOORI NAAN	2
CORIANDER & GARLIC NAAN	2.5
BASMATI PILAU RICE	3
XO GUNPOWDER FRIES	2.5

विश्वसनीय

## OPENING HOURS

Thursday	5 - 9:30pm
Friday	5 - 9:30pm
Saturday	5 - 9:30pm



11.95 for  
TWO COURSE  
MEAL

# LUNCH

1

## START

Soup of the day *(dfo, gfo)*

Gyozo confit duck, plum sauce

Panko manchurian xo, makhani sauce *(v, gf, dfo)*

Whitebait, dill lemon sauce *(df, gfo)*

2

## MAINS

Chicken ceaser salad *(dfo, gfo)*

8oz herefordshire beef burger, spicy salsa, chips *(gfo)*

Chicken burger, pesto mayo, chips

Natural veg bean burger, chips *(v, gfo, dfo)*

Sausage, mash, red cabbage

Vegetable makhani curry, pilau rice *(v, gf)*

3

## FINISH

Banana bread, salted caramel ice cream

Trio of homemade ice creams

Strawberry crème fraîche panna cotta *(gf)*

ONE COURSE 9.95 or THREE COURSE 15.95

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## WHITE

175ml | 250ml | Bottle

**SOUTHERN LIGHTS, MARLBOROUGH  
SAUVIGNON BLANC**  
NEW ZEALAND

Crisp and vibrant with aromas of green apple, citrus, pear and passionfruit.

4.50 | 4.85 | 13.95

**LA DELFINA PINOT GRIGIO  
DELLE VENEZIE**  
ITALY

Acacia flower aromas with lemon aromas and light spice hints.

4.75 | 6.50 | 17.95

**THISTLE DOWN 'THE GREAT ESCAPE'  
CHARDONNAY**  
AUSTRALIA

Citrus, subtle oak and creamy texture reminiscent of Burgundy.

5.65 | 7.65 | 21.95

**PAINTED WOLF 'THE DEN'  
CHENIN BLANC**  
SOUTH AFRICA

Bright tropical guava, pineapple, honeydew melon with minerals and a hint of oak.

22

**TIKI ESTATE, MARLBOROUGH  
SAUVIGNON BLANC**  
NEW ZEALAND

Tropical passionfruit, sweet basil and lime zest.

25

**POUILLY FUISSÉ BARONNE  
DU CHARTLEND**  
FRANCE

Ripe and rich with baked citrus, white peach and almonds.

35

## CHAMPAGNE + SPARKLE

200ml | Bottle

**ROMEO PROSECCO SPUMANTE**  
ITALY

Dry with fruity flavours of green apple, honeydew melon, pear, and honeysuckle.

13.95

**LUNETTA PROSECCO SPUMANTE  
MINI**  
ITALY

Light and fruity with apple, peach and stone fruit hints.

6.95

**VEUVE CLICQUOT BRUT  
NV YELLOW LABEL**  
FRANCE

Rich and toasty with biscuit and ripe citrus notes.

69

**LAURENT PERRIER CUVÉE  
ROSÉ BRUT NV**  
FRANCE

Fresh strawberry, raspberry, blackcurrant, cherry and redcurrant characters.

75

## RED

175ml | 250ml | Bottle

### PASO DEL SOL TERRAMATER MERLOT CHILE

Rich and dark with cassis, plum, fresh red berries, velvet finish.

4.25 | 4.75 | 13.95

### ALTA VISTA 'VIVE' CLASSIC MALBEC ARGENTINA

Vibrant and fresh with notes of plum, berry fruits, vanilla and hints of oak.

4.95 | 5.75 | 16.95

### RÉSERVE SAINT MARC CABERNET SAUVIGNON, VDP D'OC FRANCE

Deep purple with black fruits, silky tannins and spicy hints.

4.95 | 6.95 | 20

### FRANSCHHOEK CELLAR 'BAKER STATION' SHIRAZ

#### SOUTH AFRICAN

Full-bodied and soft with complex pepper and black fruit flavours.

22

### GRAN RESERVA RIOJA SANTIAGO SPAIN

Complex notes of vanilla, dried fruit, ripe red cherry, raspberry, fig with coconut hints.

25

### VIEUX CHÂTEAU DES COMBES SAINT-ÉMILION GRAND CRU 2015 FRANCE

Medium-bodied, dark plum, black cherry cedar, tobacco and chocolate hints.

35

## ROSE

### SUGARBIRD WHITE ZINFANDEL NORTH AMERICA

Fragrant light red berry fruits and a refreshing, long lasting finish.

5.95 | 7.25 | 20

### TERRA NOSTRA PINOT GRIGIO ROSÉ DELLE VENEZIE

#### ITALY

Dry and soft with aromas of acacia and citrus flavours.

22



MALVERN  
CIGAR CLUB

*All wine glasses are available in 125ml. All wines are subject to availability and may change with supply seasonally. We will be stocking a range of fine cuban cigars very soon, please ask us for more info on our themed wine-whisky tasting and cigar pairing events!*