

Time For Something Delicious

If you have an allergy or intolerance, please speak to a member of our team before you order your food and drinks. Full allergen and dietary information is available at rotisserie.marstons.co.uk

START WITH A G&T

The Citrus One 9.00

Malfy Sicilian Blood Orange gin (50ml), strawberry, orange and Fever-Tree Aromatic tonic water.
A rich and deliciously complex bittersweet citrus gin.

The Fruity One 9.00

Warner's Raspberry gin (50ml), raspberries, mint and Fever-Tree Lemon tonic water.
Bursting with raspberries and blackberries, made to enjoy in the sunshine and celebrate the wonder of nature.



APPETISERS

Today's Soup (V) 3.75

Topped with crispy croutons, served with a mini loaf and butter.
(Ve) option available.

Creamy Garlic Mushrooms (V) 4.45

Topped with fresh pea shoots, served with toasted slices of mini loaf.

Cheese & Bacon Potato Skins 4.25

Served with smoky BBQ sauce.

Garlic Bruschetta (Ve) 3.75

Garlic ciabatta topped with a fresh tomato salsa. Dressed with a sweet balsamic glaze and topped with fresh pea shoots.

With Prosciutto Ham 4.25

King Prawn Cocktail 4.45

Served with rustic bread and butter.

SHARERS

Cheesy Nachos))) 5.25

With a real ale rarebit sauce, guacamole, sour cream, fresh tomato salsa, chillies and spring onions.
(V) & (Ve) option available.

Baked Camembert 8.75

Finished with garlic, fresh rosemary and extra virgin olive oil, with crudites and a tomato and red pepper chutney. Served with toasted slices of mini loaf.

Rotisserie Chicken Wings

8 for 7.45 - 16 for 12.45

Served with your choice of sauce:

Smoky BBQ (Ve)

Buffalo (Ve))

Thai Sweet Chilli (Ve))

Piri Piri (Ve))))

CRAFT PLATTERS

Small plates to share with friends.

Sausage Roll 4.75

Cumberland sausage meat with bacon lardons and smoked Applewood® cheese wrapped in crisp lattice pastry.
Served with **HP** brown sauce for dipping.

Calamari Bites 4.75

Salt and pepper calamari bites, cooked in a light crispy batter.
Served with a lemon mayonnaise dip.

Breaded Mushrooms (V)* 3.45

Served with a smoky BBQ sauce.

Crispy Buttermilk Chicken Goujons 4.25

Mixed Kefolopian Olives (Ve) 3.45

Halloumi Fries (V)*) 4.65

Served with a fruity chilli sauce.

Buffalo Cauliflower Wings (Ve)*) 4.45

Florets of cauliflower in a crisp BBQ coating, served with a kickin' Buffalo sauce.

3 Rotisserie Chicken Wings 4.45

Served with your choice of sauce:

Smoky BBQ (Ve)

Buffalo (Ve))

Thai Sweet Chilli (Ve))

Piri Piri (Ve))))

THE ROTISSERIE WAY

Slow-roasted for evenly cooked meat, incredible flavour and crispy skin.
All our rotisserie chicken is Red Tractor Farm Assured.

CHOOSE YOUR CHICKEN

Half 10.95

With a choice of sauce and two sides.

Whole 14.95

With a choice of sauce and two sides.

2 chicken wings 1.50 extra

2 crispy buttermilk chicken goujons 1.50 extra

CHOOSE YOUR SAUCE

Tomato & Rosemary (Ve)

Piri Piri (Ve))))

Hunter's No.1

Smoky BBQ sauce, crispy bacon and melting Cheddar cheese.

Chicken Gravy

Our own special recipe.

Garlic Mushrooms (V)

Sliced mushrooms in a creamy garlic sauce with shallots and spinach.

CHOOSE A SIDE

Mashed Potato (V)

Jacket Potato (V)

Sunshine Cous Cous (Ve))

A blend of giant cous cous, red and yellow peppers, chickpeas, onion, sultanas, mint and lemon zest seasoned with garlic and chilli.

Chips (Ve)*

Jacket Potato (V)

Smokehouse Rice & Grains (Ve))

A grain and vegetable mix flavoured with chipotle chilli and Cajun spices.

CHOOSE ANOTHER SIDE

'Slaw (V)

Corn on the Cob (V)

Side Salad (Ve)

Seasonal Vegetables (Ve)

Roasted carrots, garden peas and broccoli.

Roasted Vegetables (Ve)

Roasted butternut squash, carrot, red onion, aubergine and courgette.

Thai Sweet Chilli 'Slaw (Ve))

Shredded white cabbage and carrot mixed with Thai sweet chilli sauce.

SEASONAL SPECIALS

Goat's Cheese Lasagne (V) 9.75

Butternut squash, charred peppers, spinach and goat's cheese.
With a dressed side salad and garlic ciabatta.
<650 cals when serve without the garlic ciabatta, with an undressed large salad.

Minted Lamb Shank 14.25

Slow-cooked lamb shank in a mint jus. Served with mash, garden peas, roasted carrots and broccoli.

Chicken & Chorizo Tagliatelle 11.25

Tagliatelle pasta tossed in a creamy chorizo sauce, topped with pulled rotisserie chicken. Served with roasted tomatoes, garlic ciabatta and rocket.

Rotisserie Chicken with Smoked Applewood® Mash 10.45

Rotisserie chicken breast with smoked Applewood® cheese and spring onion mash, caramelised onion chutney gravy and crispy carrot ribbons. Served with garden peas, roasted carrots and broccoli.

Created by Head Chef Jimmy Davison from Pen Y Bont Farm.

SIDES

Two Rotisserie Chicken Wings 1.50

Chips (Ve)* 2.25

Posh Cheesy Chips 3.75

Chips topped with a real ale rarebit sauce and melted mature Cheddar cheese.
With bacon 4.25

Sweet Potato Fries (Ve)* 3.25

Cheesy Garlic Ciabatta (V) 3.00

Garlic Ciabatta (Ve) 2.50

House Salad (Ve) 1.75

'Slaw (V) 2.15

Thai Sweet Chilli 'Slaw (Ve)) 2.15

Beer-Battered Onion Rings (Ve)* 1.95

PUB CLASSICS

Beer-Battered Cod & Chips ◀

Regular 11.25 Light Bite 7.95

Marston's beer-battered Atlantic cod with chips, tartare sauce and your choice of garden or mushy peas.

Breaded Scampi ‡

Regular 9.75 Light Bite 7.45

Served with chips, tartare sauce and your choice of garden or mushy peas.

Smoky Beef & Pancetta Lasagne 9.75

Minced beef and diced pancetta in a rich tomato sauce between layers of pasta and a creamy béchamel sauce, topped with Red Leicester cheese. Served with a dressed side salad and garlic ciabatta.

Rotisserie Chicken Tikka Masala ▶ 9.75

Pulled rotisserie chicken in a mildly spiced tomato and onion sauce. Served with basmati and wild rice, naan bread, a poppadum and dips.

Cambodian Style Vegetable Curry (V) ▶ 8.95

Medium spiced, Cambodian style vegetable curry with baby sweetcorn, onions, aubergines, bamboo shoots, cauliflower, soya beans and garlic. Served with basmati and wild rice, naan bread, a poppadum and dips. (Ve) option available.

Beef & Ale Pie 10.95

Slow-cooked British blade of beef in a Pedigree ale gravy with smoked Applewood® cheese in an all butter, hand crimped pastry. Served with mash, garden peas, roasted carrots, broccoli and gravy.

Peppered Vegetable Pie (Ve)* 10.25

Roasted root vegetables in a creamy peppered mushroom sauce. Served with chips, garden peas, roasted carrots, broccoli and gravy.

(Ve) option available.

Feel Good Salad 9.75

Mixed leaves, red onion, vine cherry tomato, carrot ribbons, and a drizzle of extra virgin olive oil. Served with garlic ciabatta and 'slaw and topped with your choice of:

Pulled Rotisserie Chicken <500 cal

Rump Steak <550 cal

Hand Carved Wiltshire Ham <350 cal

Avocado & Cherry Tomatoes <500 cal

Feel Good Vegan Salad (Ve) 9.75

Mixed leaves, red onion, vine cherry tomato, carrot ribbons, and a drizzle of extra virgin olive oil with avocado and cherry tomatoes. Served with garlic bread and Thai 'slaw.

STEAKS & GRILLS

All our steaks are 28 day aged served with chips, roasted vine cherry tomatoes and a flat mushroom. Swap your chips to sweet potato fries (Ve)* 1.00 extra.

Mixed Grill 15.75

A 4oz steak, 5oz sweetcure gammon steak, quarter rotisserie chicken, lamb chop and sausage.

Chicken & Steak 15.75

Half a rotisserie chicken and an 8oz rump steak.

Sweetcure Gammon Steaks Regular (10oz) 10.25 Light Bite (5oz) 7.95

Sweetcure gammon steak, grilled and topped with a fried free-range egg and a grilled pineapple ring. Served with chips and garden peas.

8oz Sirloin Steak 13.75

A firm and well-marbled cut from the loin. Recommended medium-rare. <600 cal when served with salad instead of chips.

10oz Ribeye Steak 17.25

A ribbon of marbled fat gives this steak its melt in the mouth succulent texture. Recommended medium. Served with beer-battered onion rings.

MADE FOR STEAK

Smoky Bacon Butter 1.50 extra

Peppercorn Sauce 1.50 extra

Diane Sauce (V) 1.50 extra

Real Ale Rarebit Sauce 1.50 extra

BURGERS

All burgers are stacked in a toasted bun with lettuce, tomato and red onion and served with chips and 'slaw.

GO XL AND DOUBLE UP » 2.50

Bacon & Cheese 10.75

Aberdeen Angus prime beef burger with crispy bacon and cheese. With our house burger sauce.

Buttermilk Chicken 10.75

Crispy buttermilk chicken goujons, topped with bacon and cheese. With chicken gravy on the side.

Two Way Chicken ▶▶ 11.25

Crispy buttermilk chicken goujons, topped with pulled rotisserie chicken marinated in piri piri sauce and melting Cheddar cheese.

Mint Garden (Ve)* ▶ 9.25

Peas and broad beans bound with quinoa, pumpkin seeds, lemon and mint, coated in crispy golden panko style crumbs, topped with tomato red pepper chutney and watercress. Served with Thai sweet chill 'slaw.

Cheddar Cheese (V) 75p

Bacon 1.00

Stilton (V) 1.00

Real Ale Rarebit Sauce 1.75

Pulled Rotisserie

Chicken 2.00

PUDDINGS

Bramley Apple & Raspberry Tart (V) 4.45

Served with custard. (Ve) option available.

Strawberry Clotted Cream Cheesecake 4.95

Topped with white chocolate shavings. Served with double cream.

Melt In The Middle Pudding (V) 4.45

Warm and rich chocolate pudding with a chocolatey middle. Served with vanilla pod ice cream.

Jam Roly Poly (V) 4.45

Raspberry jam roly poly sponge pudding. Served warm with custard.

Sticky Toffee Pudding (V) 4.45

Served with custard.

Cookies & Cream Slice 4.95

Layers of dark chocolate truffle and vanilla cream topped with dark chocolate shavings and cookie pieces. Served with double cream.

Very Berry Crumble (V) 4.75

Mixed berries in an acai sauce, topped with a crunchy cardamom crumble. Served with custard. (Ve) option available.

Mini Dessert & Hot Drink 3.00

Your choice of:

- Strawberry Clotted Cream Cheesecake
- Cookies & Cream Slice
- Jam Roly Poly (V)

ICE CREAM

Chocolate Brownie Sundae (V) 4.75

Belgian Chocolate and vanilla pod ice creams with chocolate brownie cubes, cream, chocolate sauce and a chocolate flake.

Raspberry Shortbread Sundae (V) 4.75

Vanilla pod ice cream with fresh raspberries, Scottish cream shortbread, cream and raspberry sauce.

Zesty Sundae (Ve) 4.75

Vegan vanilla flavour ice cream, mixed berries and zesty lemon sauce.