

MARCHWOOD

Seasonal MENU

SIGNATURE CHARCUTERIE

A fine selection of cold cuts and cheeses updating weekly.

For 2 - Cold cuts & Cheese, Olives, Jams	590
For 4 - Cold cuts & Cheese, Olives, Jams	790
For 6 - Cold cuts & Cheese, Olives, Jams	1050
V MARCHWOOD'S PUFF BREAD	150

THE MUNCHIES

Our signature selection of tapas to complement your experience with our champagne and wine selection.

Fresh and Organic artisanal ingredients sourced locally and internationally

CRISPY FRIED CHICKEN	200
Chicken wings, leeks, pickles, spicy salsa	
V TRUFFLE POTATOES	190
Homemade wedges, Truffle maio dip, Parmesan cheese, Parsley	
V ROAST PUMPKIN, GREEN SPINACH & FETA SALAD	350
Pumpkin, Green spinach, Red Onions, Mix nuts, Feta	
V BLACK FIGS & BURRATA SALAD	390
Black figs, Italian burrata, Arugula, Sun-dried tomatoes	
MEDITERRANEAN HAMACHI TARTARE	590
Hamachi, Tomatoes, Cucumber, Sesame dressing	
RED PRAWNS "ROSSO DI MAZARA" CARPACCIO	590
Raw red prawns, Pimenton Maio, Pistachio, EVO, Greens	
CRAB CROQUETTES	290
Deep Fried breaded mash potatoes, Crab meat, Marchwood's dip	
* SPICY MARINARA MUSSELS	450
Mussels, Garlic, Chili, 'Nduja, White wine, Tomatoes	
ROAST BEEF CARPACCIO TRUFFLE MAIO	500
Slow cook Rump steak slices, Truffle Maio, Beef Jus	
SPANISH GARLIC GAMBAS	390
Shrimps, Garlic, EVO, Chili, Sourdough bread	
BEEF TARTARE & WHITE TRUFFLE CROSTINO	490
Knife cut beef, French dressing, White truffle crostino, Parmesan	
SPANISH CANTABRIAN ANCHOVIES	450
Cantabrian anchovies, fragrant bread, butter mousse, EVO	



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PASTA O'CLOCK

Fresh **HOMEMADE Egg Pasta** twisted with Asian and western ingredients. This is the quintessence of our Bistronomique menu.

Fresh and Organic artisanal ingredients sourced locally and internationally.

THE SAVORY MAINS

Carefully selected bistronomique style dishes waiting to be paired with all kind of wines

Fresh and Organic artisanal ingredients sourced locally and internationally.

SWEET DREAMS

Try NOW the unique ice cream flavours made exclusively for Marchwood!

BEEF KRA-PAO SPAGHETTONE	350
Stir fried spaghetti, Ground Beef, Basil, Fried egg	
V FRESH TRUFFLE TAGLIATELLE	550
Fresh Truffle, Truffle oil, Truffle paste, Cream sauce	
TRADITIONAL RIGATONI CARBONARA	450
Guanciale, Pecorino Romano, Black pepper, Eggs	
BLACK SQUID INK LINGUINE KHAO-SOI STYLE	390
Squid ink Linguine, Coconut milk, Curry, Mussels	
RED PRAWNS "ROSSO DI MAZARA" RAVIOLI	590
Red Prawns, Prawns Bisque, Burrata & Ricotta cheese	
V * FRESH PORCINI MUSHROOMS TAGLIATELLE	650
Sautéed Porcini mushrooms, Parmesan, Tagliatelle	
RED CURRY SHRIMPS OMELETTE ON RICE	390
Shrimps, Rice, Soft Omelette, Red Curry dressing	
BACON CHICKEN ROLLÉ THAI STYLE	450
Chicken thighs, Coconut sauce, Exotic fruit salsa, Greens	
PAN SEARED GROUPER SALSA VERDE	590
Groupier Fillet, Cilantro, Chili, Garlic, Onion, Lemon	
BEEF FRIED RICE	490
Delicious 150g beef, Rice, Garlic, Beef Jus	
BEER BBQ SAUCE PORK CHOP	590
200g pork, Beer BBQ, Peppercorn, Mash potato, Spinach	
MARCHWOOD'S BUTLER STEAK	790
200g flat iron, Mushrooms, Broccolini, Pancetta, Feta	
TENDERLOIN CREAMY POLENTA	890
200g Tenderloin, Polenta, Onions Chutney, Beef Jus	
SINGLE MALT SCOTCH WHISKY & CHOCOLATE	690
Single Malt Scotch Whisky, "Pistocchi" Chocolate Cake	
MATCHA TIRAMISU	350
MARCHWOOD'S SIGNATURE	390
Custard Cream, Gelato, Red fruits reduction	
HOMEMADE GELATO by AMPERSAND	95
Yuzu, Avocado-Matcha, Spiced Yogurt	