

SUNDAY
12PM-6PM

Martha's

SEAFOOD • GRILL • BAR

S BADDESLEY RD, LYMINGTON
SO41 5ZB

2 COURSES £35 | 3 COURSES £42

FOR THE TABLE

Giant Gordal Olives

£7.00

Bread Basket

Whipped Taramasalata Butter

£7.00

Shellfish Arancini

Finely Grated Parmesan

£8.00

STARTERS

Burrata Salad

Valencia Orange, Hazelnuts, Truffle Honey, Chicory

Duck Parfait

Toasted Brioche, Pineapple Ketchup, Pistachio & Frisée Salad

Crab Salad

Picked White Meat, Brown Crab Emulsion, Grapefruit, Radicchio, Chimichurri Dressing

Salmon Pastrami

Fennel and Celeriac, Lemon Emulsion, Toasted Focaccia

Dockside Soup

Mixed Seafood, Saffron Rouille, Garlic Butter Croutons

MARTHA'S ROASTS

Served With Yorkshire Pudding, Cauliflower Cheese, Summer Beets & Carrots, Buttered Cabbage, Unlimited Roast Potatoes & Gravy

Roasted Sirloin Of Beef

Horseradish Cream

Slow Roasted Stuffed Pork Belly

Applesauce

Whole Chicken (For 2) £5PP Supp.

Roast Crown, Crispy Wing, Confit Leg, Truffle Stuffing

Chateaubriand (For 2) £10PP Supp.

Roasted Bone Marrow, Confit Garlic

MAINS

Atlantic Fish & Chips

Mushy Peas, Tartare Sauce

Risotto alla Milanese

Saffron, Taleggio, Pine Nuts

Bluff's Mussel Pot

Chardonnay, Garlic, Lemon

DESSERTS

Jelly & Ice Cream

Strawberry Jelly, Clotted Cream Ice Cream, Martha's Hundreds & Thousands

Millefeuille

Thousand Layered Pastry, New Forest Raspberries, Elderflower Cream, Raspberry Sauce

Chocolate Mousse

Extra Virgin Olive Oil, Smoked Sea Salt

Selection Of Cheese

£5PP Supp.

Black Bomber, Stinking Bishop, Isle Of Wight Blue, Rosary Goats & Cornish Yarg, Quince Jelly, Gooseberry Jam, Ritz Crackers



If you are concerned about any food allergies, intolerances or dietary requirements, please ask a member of the team, who will be delighted to assist. All prices are inclusive of VAT. A discretionary 12.5% gratuity is added to the bill and divided between all staff, independently from the business.

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