

SIDES

|                                            |            |
|--------------------------------------------|------------|
| GRILLED OSCYPEK CHEESE                     | 7.00       |
| RUSTIC FRIES                               | 4.00       |
| SWEET POTATO FRIES                         | 4.00       |
| HALLOUMI FRIES                             | 4.95       |
| CRUSHED GARLIC NEW POTATOES                | 3.50       |
| MIXED HOUSE SALAD                          | 3.50       |
| RAINBOW POLISH SLAW                        | 3.50       |
| AVOCADO AND MANGO SALSA                    | 3.95       |
| MIXED OLIVES                               | 3.50       |
| TENDER STEM BROCCOLI                       | 3.95       |
| GREEN BENS                                 | 3.95       |
| OLIVE OIL & BALSAMIC                       | 1.50       |
| PEPPER SAUCE                               | 2.95       |
| CHANTERELLE SAUCE                          | 4.50       |
| DIANE SAUCE                                | 2.95       |
| BLUE CHEESE SAUCE                          | 2.95       |
| RUSTIC BREAD                               | 2.00       |
| HASSELBACK GARLIC BAGUETTE - FULL / HALF   | 5.95/3.00  |
| EXTRA TOPPINGS (CHEESE, JALAPENO, CHORIZO) | £1.00 EACH |



BOTTOMLESS BRUNCH  
£26.50

EVERY FRIDAY & SATURDAY  
Between 12-4.30pm

BOOKINGS REQUIRED (last booking 3pm)

DRINKS  
Prosecco, House Wines, Beer (Cruzcampo)

FOOD  
Choose any from our lunch menu

✂ SUNDAY ROAST ✂

Please check our amazing Sunday Menu-make your Sundays special

v = vegetarian | ve = vegan | gf = gluten free

If you have any food allergies, intolerances or specific dietary requirements please let a member of staff know - we are here to help

19 Common Lane, Culcheth, WA3 4EW  
Tel: 01925 900528    [www.martysculcheth.co.uk](http://www.martysculcheth.co.uk)

FIND US ON  

FOOD

STARTER

|                                                                                                                                                                                                                                                                                                                        |       |
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| <b>SMALEC</b><br><i>A salty spread with pork cracklings, flavoured with onion, garlic, spices and chopped apple.<br/>Served with pickled onion, wild mushrooms, and hearty bread.</i>                                                                                                                                  | 7.50  |
| <b>DUCK LIVER &amp; PORK PATE WITH ORANGE &amp; COGNAC</b><br><i>Served with brioche toast and cranberry confiture.</i>                                                                                                                                                                                                | 8.50  |
| <b>SCALLOPS WITH APPLE AND CHICKEN GRAVY</b><br><i>Pan seared scallops on a bed of burnt apple purée and topped with matchsticks of fresh apple and a wafer of crisp bacon, served with a rich buttery chicken gravy.</i>                                                                                              | 14.95 |
| <b>PRAWNS &amp; CHORIZO</b><br><i>Chorizo and king prawns fried in butter and olive oil with garlic, shallots and finished with a red wine reduction served with garlic bread.</i>                                                                                                                                     | 11.50 |
| <b>SILESIAN SAUSAGE</b><br><i>A grilled flavoursome Silesian sausage, on a bed of fried bell peppers, garlic and onions tossed in Marty’s traditional polish seasoning, served with a fresh bread roll and butter.</i>                                                                                                 | 8.95  |
| <b>BEETROOT CARPACCIO (V)</b><br><i>Layers of sliced roasted beetroots, topped with pearls of goat’s cheese, pickled green walnuts, drizzled with a tangy and zesty dressing, served with a brioche melba slice. (Ask for gf toast if required)</i>                                                                    | 8.95  |
| <b>SMOKED SALMON TARTARE</b><br><i>Crushed avocado infused with lemon and black sesame seeds, topped with fresh chopped smoked salmon tossed with shredded leek, soy sauce, sesame oil, wasabi and chilli flakes, garnished with black fish roe, served on a toasted granary base with a creamy mascarpone cheese.</i> | 11.95 |
| <b>MARTY’S SOUP OF THE DAY</b><br><i>Our daily homemade fresh soup, Served with fresh bread roll and butter.</i>                                                                                                                                                                                                       | 6.50  |
| <b>GARLIC MUSHROOMS</b><br><i>Mushrooms pan fried with rosemary and fresh chopped garlic smothered in white wine creamy sauce finishing with mild cheddar served with rustic bread. (gf bread available)</i>                                                                                                           | 8.50  |
| <b>BREADED GOAT’S CHEESE</b><br><i>Goat’s cheese hand breaded and golden fried, topped with sticky honey glazed pear, served on toasted brioche with a wild rose confiture and rosemary.</i>                                                                                                                           | 11.50 |
| <b>GRILLED OSCYPEK</b><br><i>Polish smoked cheese produced in a traditional way in little shepherd’s huts served with cranberry and a wild rose confiture.</i>                                                                                                                                                         | 8.95  |

SALADS

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| <b>SMOKED DUCK SALAD</b><br><i>Smoked Duck Breast and grilled oscypek, served on a tossed salad of blueberries, purple cabbage, cous-cous and mix leaves and drizzled with a fruity balsamic glaze.</i> | 15.95 |
| <b>CHICKEN CAESAR SALAD</b><br><i>Little gem lettuce leaves, grilled chicken breast, grilled bacon, croutons, Caesar dressing, parmesan shavings.</i>                                                   | 13.95 |
| <b>HALLOUMI AND STEAK SALAD</b><br><i>Flat iron steak, roast peppers, halloumi, pear, and fried mushrooms tossed with rocket leaves and olive oil and coated with balsamic glaze.</i>                   | 15.95 |

MAIN COURSE

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| <b>MIXED GRILL</b><br><i>Cajun chicken skewer, chunks of smoky beef flat iron steak, a polish Silesian sausage, mustard and lemon coated pork tenderloin, with rainbow slaw, avocado and mango salsa, tzatziki, and a bucket of rustic fries.</i> | 23.50 |
| <b>PORK CASSEROLE</b><br><i>Tender pieces of pork shoulder slow braised with broad beans, onions, peppers, and polish lager, served with forest mushroom duxelles buckwheat and a beetroot salad.</i>                                             | 16.50 |
| <b>CHANTERELLE PORK TENDERLOIN</b><br><i>Mustard and lemon marinated tenderloin pan seared then finished in the oven, served with chanterelle mushroom creamy sauce, mashed potatoes, and tender stem broccoli.</i>                               | 19.50 |
| <b>CAJUN CHICKEN SKEWER</b><br><i>Chicken breast pieces marinated in cajun spices,lime juice and olive oil served on the skewer x2, served with red rice and rainbow polish slaw.</i>                                                             | 18.50 |
| <b>BRAISED OX CHEEK</b><br><i>Ox cheek slowly braised in red wine and tasty stock with casserole vegetables and bouquet garni, served with creamy mashed potatoes, red cabbage and a rich gravy.</i>                                              | 22.50 |
| <b>FLAT IRON STEAK</b><br><i>10oz (uncooked weight) flat iron steak grilled to your liking and served with rustic fries and roasted tomatoes.<br/>Surf and Turf upgrade - add 4 whole king prawns sauteed in garlic butter +£6.00</i>             | 21.50 |
| <b>FILLET STEAK</b><br><i>8oz fillet steak grilled to your liking and served with rustic fries and roasted cherry tomatoes.<br/>Surf and Turf upgrade-add 4 whole king prawns sauteed in garlic butter +£6.00</i>                                 | 32.00 |
| <b>BRAISED LAMB SHANK</b><br><i>Lamb shank slowly braised in red wine and stock with mint, rosemary, and fresh garlic, served with creamy mash potato and steamed vegetables.</i>                                                                 | 22.50 |
| <b>SCHABOWY</b><br><i>10oz Pork “tomahawk” marinated overnight in buttermilk, apple, and garlic, pan fried and quick braised in a creamy gravy with mushrooms and onions, served with fries and a sauerkraut braised with forest mushroom.</i>    | 19.50 |
| <b>HONEY &amp; SRIRACHA CHICKEN</b><br><i>Chicken supreme breast marinated with honey, sriracha and lemon juice, pan fried and served with Avocado-mango salsa and rustic fries.</i>                                                              | 18.00 |
| <b>BLUE &amp; THYME CHICKEN</b><br><i>Chicken supreme breast served with a cream of white wine and blue cheese sauce, infused with fresh thyme accompanied with fries, and tender stem broccoli.</i>                                              | 18.00 |
| <b>MARTY’S SIGNATURE CHICKEN</b><br><i>Butterflied boneless chicken breast marinated overnight in honey, Dijon mustard, garlic ,soya sauce and secret herbs then pan fried and served with chips ,salad and avocado salsa.</i>                    | 18.95 |
| <b>PAN FRIED SEABASS</b><br><i>Two skin on fillets of seabass pan fried in olive oil, with cherry tomatoes, fresh garlic, sliced shallots and white wine, served with garlicky crushed new potatoes and tender stem broccoli.</i>                 | 18.50 |
| <b>SALMON SKEWER’S</b><br><i>Two skewers of salmon marinated with fresh dill and olive oil served with red rice, caper-dill creamy sauce and green beans.</i>                                                                                     | 22.50 |
| <b>STEAK &amp; JALAPENO SPAGHETTI</b><br><i>Strips of flat iron steak cooked with cherry tomatoes, jalapeno , fresh garlic and tossed with olive oil and sprinkled with parmigiana cheese.</i>                                                    | 17.95 |
| <b>SOYA MEAT SPAGHETTI (V, VG)</b><br><i>Soya based meat balls in a rustic herby tomato sauce with spaghetti.</i>                                                                                                                                 | 17.50 |
| <b>VEGETARIAN FLANK CUT STEAK (6OZ) (V, VG)</b><br><i>Plant based steak, served with mash potato, grilled asparagus and coated with a vegetable gravy.</i>                                                                                        | 23.50 |
| <b>PIEROGI Z MIESEM 7</b><br><i>Pockets of dough filled with diced pork and beef, served with butter fried bacon and onion.</i>                                                                                                                   | 13.95 |
| <b>PIEROGI SZPINAK SER (V) 7</b><br><i>Pockets of dough filled with spinach and mozzarella served with butter fried onion and parmigiana shavings.</i>                                                                                            | 13.95 |