

Marben

Dinner

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Our Farmers	<i>Gwillimdale Farm</i>
	<i>Tanjo Farm</i>
	<i>Howick Community Farms</i>
	<i>Sheldon Creek</i>
	<i>Barrie Hill Farm</i>
	<i>Rosewood Estates Winery</i>
	<i>Warner's Farm</i>
	<i>Gunns Hill Cheeses</i>
	<i>Bright Cheese and Butter</i>
	<i>Against the Grain</i>
	<i>Hillside Garden</i>
	<i>Slegers</i>
	<i>Alliston Creamery</i>
	<i>Kipfer's Farm</i>
	<i>Pristine Farms</i>
	<i>Stonetown Cheeses</i>
	<i>St. Davids Hydroponics</i>
	<i>Beverly Creek</i>
	<i>Ohme Farm</i>
	<i>The New Farm</i>
	<i>Cookstown Greens</i>
	<i>Monforte Dairy</i>
	<i>K2 Milling</i>
	<i>Den Boer Family Farm</i>

Dietary	<i>Dairy-free</i>	DF
	<i>Vegan</i>	VG
	<i>Vegetarian</i>	V
	<i>Gluten-free</i>	GF

Welcome

Our beautiful restaurant can trace its origins all the way across the Atlantic, to a tiny village in Britain. Opened in 2007, our founder wanted to name this restaurant after his parents' home in Stonham Aspal, England.

This picturesque countryside community was once home to Mary and John 'Ben' Benstead. Back in those days, the postman could only deliver mail to houses that had names. And so, the names 'Mary' and 'Ben' were joined together to make Mar-Ben, and Mary and John had a name for their home.

'Marben' was always known as a home filled with the warmth and buzz of family and friends. The door was always open to guests to gather, laugh, and share food.

Sticking to these roots, our restaurant has always believed in this old-school approach to hospitality and in the power of connecting around the dinner table. We want you to feel welcome and part of the Marben family.

Our menu has been crafted to stay true to these British beginnings, whilst also celebrating the seasonal bounty of our wonderful local farmers.

Welcome to Marben.

Snacks	12	Beetroot Tartare <i>Yolk dressing, sourdough</i>	V
	6	Green Nectarine ‘Olives’	VG, GF
	4	Potato Chips <i>Rotating seasoning</i>	
	14	Popcorn Chicken <i>Honey hot glaze</i>	
	7	Midnight Oil Fries <i>Lloyd’s ranch</i>	V, GF
Sides	8	Arugula and Pea Shoot Salad	VG, GF
	9	Roasted Roots <i>Honey Mustard, dill</i>	V, GF, DF
	6	Sourdough & Cultured Butter	V
	MP	Seasonal Side	
	7	Triple Cooked Chips <i>Mushroom ketchup</i>	GF, DF

Small Plates	6 for 21	Canadian Oysters	GF, DF
	12 for 36	<i>Rotating selection, lemon, horseradish, mignonette</i>	
	14	Tandoori Chicken Scotch Egg <i>Raita remoulade, piccalilli, cilantro</i>	
	12	Lamb Fat Brioche <i>Lamb jerky shavings, caraway, aioli</i>	
	13	Fried Cauliflower <i>Lime dressing, puffed wild rice, fermented chillies, fresh herbs</i>	VG, GF
	19	Fogo Island Cod <i>Roast chicken butter sauce, fermented potato chips, green oil</i>	GF
	13	Hen of the Woods Tempura <i>Fermented mushroom aioli, cabbage & celeriac powders</i>	V, DF
	18	Ricotta & Tomato Curd <i>House ricotta, tomato curd, roasted beets, chives, basil, pickled green tomatoes, green onion, cold pressed rapeseed oil, toasted sourdough</i>	V
	16	Brown Butter Shrimp Crumpet <i>Beer cheese sauce, green mulberry capers</i>	
	15	Braised Beef Tacos <i>Marben masa, cauliflower leaf kimchi, sour cream</i>	GF

Large
Plates

- 29 Sirloin Steak GF
*Cultured creamed leeks, pommes
parisienne, ramps, garlic mustard puree,
fermented pietro powder*
-
- 24 Mushroom and Sunchoke VG, GF
*Forest mushrooms, fermented pepper jus,
burnt onion, young heirloom carrot, kale*
-
- 22 Channa Masala VG, GF
*Green tomato chutney, split pea
dosa chips*
-
- 30 Roman Tufted Goose
*Breast and rillettes, pickled cherries,
sourdough miso, brussels, sweet potato
puree, preserved rhubarb jus*
-
- 30 Braised Spiced Lamb Shank
*Squash and wheat berry risotto, roasted
parsnip, preserved grapes*
-
- 26 Bangers & Mash
*Pork, pea-so, and kombucha sausages,
pommes aligot, shallot gravy, grainy
mustard*
-
- 23 John's Burger
*Black angus patty, braised brisket,
aged cheddar, beef fat brioche, branston,
house-cut fries*
-
- 26 Ploughman's Board
*House charcuterie, local cheeses,
chutney, mustard, pickled vegetables,
sourdough toast*

Made For 40/75 Half/Whole Fried Chicken
Sharing *Fenwood Farms, free-run, antibiotic and hormone free, with accompanying sauce*

MP Sharing Steaks
Rotating cut and breeds with accompanying sauce

We have always been proud to support local Ontario farmers, providing an authentic farm-to-table experience. Every dish can truly be considered Canadian - even those British classics. If you are curious about where your food has come from, we'd love to tell you the story.

