Marlowe's
RESTAURANT · BAR

Mocktail of the week: Blood Orange Spritz	8.5
Cocktail of the week: Chocolate Orange Revolver	12
Wine of the week: Les Greniers du Moulin, Muscadet sur Lie, France, 2020	11.5/45

Snacks

Gochujang popcorn chicken	8
Pulled beef and truffle arancini	8
Cod goujons with tartare sauce	9
Truffle brie on toast with spiced honey	7
Hot scotch egg with celeriac remoulade	10
Smoked salmon and chive crème fraiche rösti (gf)	9
Maldon oysters with mignonette (half dozen/dozen) (gf)	24/48
Grilled Merguez sausages with aioli and green sauce (gf)	9
Boquerones (Spanish anchovies) with garlic and chilli dressing (gf)	7
Wild mushroom pâté on toasted brioche with pickles and crispy shallots (v)	8

Starters

Seared scallops with parsnip purée, garlic waffers and chervil	18
Scallop, crab and basil raviolo with lobster bisque, leek fondue and chives	18.5
Steak tartare with oyster mayonnaise, potato crisps, nasturtium and hen's yolk (gf)	14.5
Tuna ceviche with guacamole, wasabi mayonnaise, ponzu dressing and radishes (gf)	16.5
Winter herb leaf salad of Stilton, chestnuts, beetroot and figs with sweet mustard dressing (v) (gf)	15

Main Courses

Roasted Jerusalem artichokes with Parmesan gnocchi, pickled artichokes and truffle (v)	23.5
Rare breed 28 day aged fillet of beef with pommes salardaise, sauce soubise and red wine sauce (gf)	42
Pan fried wild mushrooms with roasted new potatoes, spinach, confit leeks, herbs and stracciatella (v) (gf)	24.5
Confit duck leg with gratin dauphinoise, celeriac purée, crisp cavolo nero, blackberry and red wine jus (gf)	28
Braised featherblade a la bourguignon with creamed potato, pancetta, Chantenay carrots and parsnip crisps (gf)	30

Side Dishes

Skin-on fries with aioli	7
Green beans with garlic and parmesan	6.5
New potatoes with green sauce and Felsina olive oil	7

Desserts

Strawberry baked Alaska	13.5
Vanilla crème brûlée (gf)	11
Lemon posset with warm Madeleines and blackberries	12.5
Sticky toffee and banana pudding with toffee sauce and vanilla ice cream	13.5
Chocolate mousse with olive oil ice cream, boozy cherries, snaps, crackles and pops	11
A selection of artisan cheeses (Baron Bigod, aged Comté, Stilton and Sainte-Maure) with quince jelly, grapes and crackers	16.5

An optional 12.5% service charge will be added to your bill.
Please inform us of any allergies and intolerances, a full list of ingredients is available on request. (n) = contains nuts, (v) = vegetarian, (gf) = gluten free