

Marlowe's

RESTAURANT • BAR

Aperitifs

Whisky Sour	12.5
Bloody Mary (Vodka, Gin, Tequila)	13
Langham Rose, English Sparkling Wine, Dorset, England, NV	14/70

Snacks

Gochujang popcorn chicken	8
Hot scotch egg with celeriac remoulade	10
Truffle brie on toast with spiced honey (v)	8
Rösti with smoked salmon rilette and chives (gf)	8.5
Grilled Merguez sausages with aioli and green sauce (gf)	9
Crispy cod cheeks with tartare sauce and pickled cucumber	9
Chicken liver parfait on toasted brioche with pickled rhubarb and cider jelly	8

Starters

Maldon oysters with mignonette (half dozen/dozen)(gf)	24/48
Leek and potato soup with chive crème fraîche and croutons (v)	11.5
Baron Bigod and caramelized onion tartlet with pickled walnuts and frisée (v)	14.5
Tuna ceviche with guacamole, wasabi mayonnaise, ponzu dressing and radishes (gf)	16.5
Suffolk beef tartare with black garlic, sourdough crisp, tarragon mustard, pickled shallots and hen's yolk	14.5

Main Courses

Caramelised Roman gnocchi with tomato fondue, burrata, black olive crumb and crispy basil (v)	23
Roast cod with confit leeks, pickled fennel, smoked cod roe beurre blanc, apple and brown butter	28.5
Crisp seabass with champagne velouté, shimeji mushrooms, ratte potatoes, keta caviar and sorrel (gf)	28

Sunday Roasts

Slow roast pork porchetta with apple sauce	26
Charred broccoli with green sauce and sumac (v)	24
Treacle cured sirloin of beef with horseradish cream	28
Sutton Hoo chicken breast and leg with bread sauce	25
<i>(All served with goose fat potatoes, cauliflower cheese, orange and thyme glazed carrots, buttered cabbage, gravy and Yorkshire pudding)</i>	

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

(See overleaf for desserts and digestifs)

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 (g) = contains gluten



Desserts

Tiramisu choux bun	13
Raspberry baked Alaska	13.5
Vanilla crème brûlée (gf)	11
Raspberry and sea buckthorn soufflé with white chocolate ice cream (gf)	13.5
Malt barley panna cotta with almond brittle, banana and honeycomb (n)	12.5
Dark chocolate delice with whipped praline, candied hazelnuts and vanilla ice cream	15
A selection of local artisan cheeses with quince jelly, grapes, pickles and crackers and biscuits	16.5

Digestifs

Limoncello	3.8
Old Fashioned	12

Dessert Wines

Chateau Laville, Sauternes, Bordeaux, France, 2022	12
Mount Horrocks, 'Cotdon Cut' Clare valley Riesling, South Australia, 2023	14
Dobogo, Takaji Asza 6 Puttonyos, Hungary, 2018	16.5

Port

Sanderman, Unfiltered Late Bottled Vintage Port, Duero, Portugal, 2019	5
Sanderman, 20-Year-Old tawny Port, Duero, Portugal, NV	8

Brandy, Cognac & Armagnac

Courvoisier VS, France, 40%	4.8
Remy Martin VSOP, France, 40%	5
Daniel Bouju, 1er Cru, Selection Special 5 Y.O, France	6
Daniel Bouju, 1er Cru, EMPEREUR XO, France	8

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