



Marlowe's

RESTAURANT • BAR

Cocktail of the week: Vanilla and Chocolate Espresso Martini 13
Wine of the week: Chateau Puynormond. Vieilles Vignes, Saint-Emilion, France, 2019 14.25/18/70

Snacks

Gochujang popcorn chicken	8
Hot scotch egg with celeriac remoulade	10
Rösti with smoked salmon rillette and chives (gf)	8.5
Exmoor oscietra caviar with smoked butter and focaccia	75
Maldon oysters with mignonette (half dozen/dozen)(gf)	24/48
Grilled Merguez sausages with aioli and green sauce (gf)	9
Crispy cod cheeks with tartare sauce and pickled cucumber	9
Welsh rarebit on toasted brioche with quince and bitter leaves (v)	8
Boquerones (Spanish anchovies) with garlic and chilli dressing (gf)	7

Starters

Celeriac soup with crispy potatoes and apple (v) (gf)	12.5
Baron Bigod and caramelised 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 quail's yolk	14.5
Seared scallops with tamarind dashi broth, glazed shiitake mushrooms, pickled mooli, garlic crisp and coriander	18.5

Main Courses

Roast hake with wild garlic velouté, ratte potatoes, sea vegetables and saffron (gf)	28
Caramelised Roman gnocchi with tomato fondue, burrata, black olive crumb and crispy basil (v)	24
Rare breed 28-day aged fillet of beef with dressed hispi cabbage, Café de Paris and red wine jus (gf)	41
Roast cod with 'nduja beurre blanc, cannellini beans, pickled fennel, braised cavolo nero and cider apple	28.5
Confit Suffolk pork belly with pomme Anna, dressed sauerkraut, charred leek, cornichons and Aspoll jus (gf)	30
Spring lamb rump with pearl barley, crispy sweetbread, charred asparagus, smoked aubergine and sea buckthorn	33

Side Dishes

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

Desserts

Tiramisu choux bun	13
Cherry 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 walnut brittle, banana and honeycomb (n)	12.5
A selection of local artisan cheeses with quince jelly, grapes, crackers and biscuits	16.5
Dark chocolate delice with whipped praline, candied hazelnuts, miso caramel and vanilla ice cream	15
Petit fours - miso caramel, rum truffle and strawberry and lime pâte de fruit (perfect with a coffee or digestif)	6

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