



Marlowe's

RESTAURANT • BAR

Snacks

Gochujang popcorn chicken	8
Hot scotch egg with celeriac remoulade	10
Grilled Merguez sausages with aioli and green sauce	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
Rösti with slow roast lamb shoulder, chimichurri and wild garlic (gf)	8.5

Starters

Pea and mint velouté with crispy potato and crème fraîche (v)	12.5
Crisp cod fishcake with mustard velouté, hen's fried egg and chives	14
Seared scallops with glazed shiitake mushrooms, tamarind and dashi broth, mooli and coriander	18.5
Ham hock terrine with cauliflower piccalilli, sourdough crisps, wild garlic mayonnaise and parsley	14.5
GIN cured chalk stream trout with apple and kohlrabi remoulade, buttermilk, potato crisp and bronze fennel (gf)	14.5

Main Courses

Roast hake with wild garlic velouté, sea vegetables, baby new potatoes and saffron (gf)	28
Roast cod with 'nduja beurre blanc, cannellini beans, pickled fennel, braised cavolo nero and cider apple (gf)	28.5
Hand-rolled tagliatelle of new season asparagus with shallot cream, chestnut mushrooms pistou and Parmesan (v)	26

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, honey 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
Tenderstem broccoli with ajo blanco and smoked almonds	7.5

(See overleaf for desserts and digestifs)

Desserts

Tiramisu choux bun	13
Vanilla crème brûlée (gf)	11
Black forest baked Alaska	13.5
Tahitian vanilla panna cotta with poached rhubarb, almond brittle and mango sorbet (n)	12.5
A selection of local artisan cheeses with quince jelly, grapes, pickles and crackers and biscuits	16.5
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 (g) = contains gluten