



Marlowe's

RESTAURANT · BAR

Cocktail of the week: Bitter Eden

13

Wine of the week: Nicolas Millerioux, Sancerre, France, 2022

13.25/18/72

Snacks

Gochujang popcorn chicken	8
Cromer crab and keta caviar rösti (gf)	9
Hot scotch egg with celeriac remoulade	10
Maldon oysters with mignonette (half dozen/dozen)(gf)	24/48
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

Pea and mint velouté with crispy potato and crème fraîche (v) (gf)	12.5
Baron Bigod and caramelised onion tartlet with pickled walnuts and frisée (v) (n)	14.5
Seared Orkney scallops with champagne velouté, confit leeks, mussels and sea fennel (gf)	18.5
Ham hock terrine with cauliflower piccalilli, sourdough crisps, wild garlic mayonnaise and red vein sorrel	13.5
Gin cured chalk stream trout with apple and kohlrabi remoulade, buttermilk, potato crisp and bronze fennel (gf)	14.5

Summer Sharing Special

Seafood Platter - Half dozen Maldon oysters, whole Cromer crab, 4 crevettes, cured trout, smoked prawns, garden salad vinaigrette, house focaccia, saffron aioli, mignonette and skin-on fries *(Add lobster with garlic butter - whole 50/half 25)* 65

Main Courses

Roast hake with wild garlic velouté, baby new potatoes, mussels, samphire and saffron (gf)	28
Confit Suffolk pork belly with pomme Anna, pancetta sauerkraut, charred leek, cornichons and Aspoll jus (gf)	30
Spring lamb rump and croquette of shoulder with peas à la Française, braised lettuce, pancetta and madeira jus	32
Hand-rolled tagliatelle of new season asparagus with shallot cream, chestnut mushrooms pistou and Parmesan (v)	26
Fillet of beef with whipped potato, glazed short-rib, hen of the woods mushrooms, pickled kohlrabi and truffle jus (gf)	42

Side Dishes

Skin-on fries with aioli (gf)	7
Green beans with garlic and parmesan (gf)	6.5
New potatoes with green sauce and Felsina olive oil (gf)	7
Tenderstem broccoli with ajo blanco and smoked almonds (n)	7.5

Desserts

Vanilla crème brûlée (gf)	11
Black forest baked Alaska	13.5
Mango soufflé with confit pineapple, lemongrass and passion fruit sorbet (gf)	14
A selection of local artisan cheeses with quince jelly, grapes, crackers and biscuits	16.5
Tahitian vanilla panna cotta with poached rhubarb, walnut brittle and mango sorbet (n)	12.5
Petit fours - miso fudge, Baileys truffle, pâte de fruit and triple chocolate sables (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