



Marlowe's

RESTAURANT • BAR

Cocktail of the week: Spicy Passion Fruit Margarita 13
Wine of the week: Maison Saint Aix Coteaux d'Aix-en-provence rosé, France, 2024 10/13/50

Snacks

Gochujang popcorn chicken 8
 Pulled beef and truffle 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

Roasted tomato velouté with aged parmesan, croutons and crispy basil 12.5
 Baron Bigod and caramelised onion tartlet with pickled walnuts and frisée (v)(n) 14.5
 Steak tartare with sauce gribiche, sourdough crostini, hen's egg yolk and crispy shallots 15
 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

Crisp stone bass with saffron velouté, caponata, Exmoor caviar, shaved fennel and dill oil (gf) 30
 Spring lamb rump and croquette of shoulder with peas à la Française, braised lettuce, pancetta and madeira jus 32
 Roast pollock with dill and parsley velouté, buttered new potatoes, charred leeks, samphire and spring herbs (gf) 28.5
 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
 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
 Mango soufflé with confit pineapple, coconut meringue, lemongrass and passion fruit sorbet (gf) 14
 Petit fours - miso fudge, Bailey's 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