



## Sunday 7<sup>th</sup> June 2026

### Aperitifs

Passion Royale	13.5
Bloody Mary (Vodka, Gin, Tequila)	13
Pol Roger, Brut Vintage, Champagne, France, 2018	25/150
Langham Rose, English Sparkling Wine, Dorset, England, NV	14/70

### Snacks

Gochujang popcorn chicken	8
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

Baron Bigod and caramelised onion tartlet with pickled walnuts and frisée (v)(n)	14.5
Seared Orkney scallops with chorizo beurre blanc, mussels, sea fennel and leek hay (gf)	18.5
Gin cured chalk stream trout with apple and kohlrabi remoulade, buttermilk, potato crisp and bronze fennel (gf)	14.5

### Main Courses

Crispy chicken Caesar salad with confit tomato, croutons, anchovies and aged Parmesan (gf)	25
Crisp stone bass with saffron velouté, caponata, Exmoor caviar, shaved fennel and dill oil (gf)	30
Roast pollock with parsley velouté, crushed new potatoes, confit 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

### Summer Sharing Specials

*Aged New York Ribeye (1kg) - Skin-on fries, garden salad, horseradish mayonnaise, red wine jus ( <i>for 2 to share</i> )	95
*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 ( <i>Add lobster with garlic butter - whole 50/half 25</i> )	65

### Sunday Roasts

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

### Side Dishes

Skin-on fries	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)*

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

# Marlowe's

RESTAURANT • BAR

## Desserts

Vanilla crème brûlée (gf)	11
Black forest baked Alaska	13.5
Strawberry cheesecake with walnut brittle and mango sorbet (n)	13.5
Cherry and frangipane croustillant with crème anglaise and toasted almonds (n)	12
A selection of local artisan cheeses with quince jelly, grapes, crackers and biscuits	16.5
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

## Digestifs

Old Fashioned	12
Espresso Martini	12
Marlowe's Negroni	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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