

Marlowe's

RESTAURANT • BAR

- *Cocktail of the week: Frozen Strawberry Daiquiri 10
 *Wine of the week: Cascade de Brairon, Cremant de Loire, Loire Valley, France, NV n9.75/45

Snacks

- Gochujang popcorn chicken 8
 Half pint of smoked prawns with aioli 8
 Hot scotch egg with celeriac remoulade 10
 Rösti with pulled lamb shoulder and salsa verde (gf) 9
 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

- Cromer crab tartlet with brown shrimp mousse, compressed cucumber and apple 14.5
 Burrata with heritage tomatoes, basil, aged balsamic and green olive pangratatto (v) 13.5
 Seared Orkney scallops with chorizo beurre blanc, mussels, sea fennel and leek hay (gf) 18.5
 Tuna tartare with avocado mousse, wasabi mayonnaise, yuzu, pickled mooli, coriander and sesame 15.5
 Gin cured chalk stream trout with apple and kohlrabi remoulade, buttermilk, potato crisp and bronze fennel (gf) 14.5

Summer Sharing Specials

- *Hereford côte de boeuf steak (1kg) - Skin-on fries, garden salad, horseradish mayonnaise, red wine jus (for 2 to share) 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 (Add lobster with garlic butter - whole 50/half 25) 65

Main Courses

- Pan-fried pollock with white wine sauce, kimchi crushed potatoes and samphire (gf) 28.5
 Fillet of beef with whipped potato, glazed short-rib, Suffolk asparagus and peppercorn sauce (gf) 42
 Hand-rolled tagliatelle of truffle cream, hen of the woods mushrooms, herbs and parmesan crisp (v) 26
 Roast lamb rump with peas à la Française, pulled lamb shoulder, braised lettuce, pancetta and madeira jus (gf) 32
 Lobster cobb salad with marinated tomatoes, bulls blood lettuce, radishes, salted cucumber, crayfish and truffle (gf) 36

Side Dishes

- Skin-on fries (gf) 7
 New potatoes with Café de Paris butter (gf) 7.5
 Green beans with garlic and sourdough pangratatto 6.5
 Tempura tenderstem broccoli with Fen Farm butter miso glaze and toasted sesame (v) (gf) 8

Desserts

- Vanilla crème brûlée (gf) 11
 Summer fruits baked Alaska 13.5
 Raspberry and lime posset with macerated strawberries and Chantilly (gf) 12.5
 A selection of local artisan cheeses with quince jelly, grapes, crackers and biscuits 16.5
 Mango soufflé with confit pineapple, coconut meringue, lemongrass and vanilla ice-cream (gf) 14
 Petit fours - miso fudge, Bailey's truffle, pâte de fruit and triple chocolate sable (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