Marlowe's
RESTAURANT · BAR

Carafes(375ml)

Vignerons Ardéchois, Fonvene, Blanc, France 16.5
Vignerons Ardéchois, Fonvene, Rouge, France 16.5

CHRISTMAS 2026

Available Monday-Saturday lunch and dinner

For the table

Homemade rosemary and thyme focaccia

Starters

Roast parsnip soup with truffle cream and hazelnut crumb (v) (n)
Duck liver parfait with toasted brioche and spiced apple chutney
Home smoked salmon with dill crème fraîche, crispy capers and lemon oil (gf)

Main Courses

Hand-rolled pappardelle of spinach and ricotta with sage butter and pine nuts (v)
Roast turkey ballotine with duck fat potatoes, pigs in blankets, Yorkshire pudding, greens and gravy
Butter poached pollock with citrus beurre blanc, crushed new potatoes, mussels and confit leeks (gf)

Side Dishes

Skin-on fries 7
Red wine braised cabbage 7
Brussel sprouts with crispy pancetta 8

Desserts

Winter berry pavlova with Chantilly cream
Christmas sticky toffee pudding with brandy crème anglaise and honeycomb
A plate of Colston Bassett stilton with quince jelly, crackers and Muscat grapes

£37.5 for 2 courses, £45 for 3 courses

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