Marlowe's
RESTAURANT · BAR

12th October –17th October 2026

Carafes (375ml)

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

Set Lunch & Pre-Theatre Menu

Available Monday-Saturday 12-3pm / Monday-Friday 5-6pm

For the table

Homemade rosemary and thyme focaccia

Starters

Celeriac velouté with pickled apple and chives (v)
Crisp cod and salmon fishcake with warm tartare sauce, peas and hen's fried egg

Main Courses

Suffolk sausages with creamy potato, mustard cream and watercress
Aged beef burger with brioche bun, Gruyere cheese and skin-on fries
Hand-rolled tagliatelle of wild mushroom ragù with aged Pecorino and chives

Side Dishes

Skin-on fries 7
Garden salad 6
New potatoes with Café de Paris butter 7.5

Desserts

Banana panna cotta with salted caramel and banana bread
Cheese of the week with quince jelly, muscat grapes and crackers

£25 for 2 courses, £29.5 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