Marlowe's
RESTAURANT · BAR

Cocktail of the week: Passion Royale	13.5
Wine of the week: Bodegas Arrocal, Sellecion, Ribera Del Duero, Spain, 2019	18.5/50.75/69

Snacks

Gochujang popcorn chicken	8
Hot scotch egg with celeriac remoulade	10
Maldon oysters with mignonette (half dozen/dozen) (gf)	24/48
Welsh rarebit on toasted brioche with quince and bitter leaves (v)	8
Boquerones (Spanish anchovies) with garlic and chilli dressing (gf)	7

Starters

Chicken liver parfait with white wine jelly and brown butter brioche	13
Seared Orkney scallops with champagne beurre blanc, celeriac purée, pickled apple and crisp	18.5
Whipped goats cheese tartlet with heritage beetroot, pickled shallots, walnut and thyme (v) (n)	14.5
Tuna ceviche with avocado mousse, wasabi mayonnaise, yuzu, pickled mooli, coriander and sesame	15.5
Suffolk venison tartare with smoked egg yolk, black garlic mayonnaise, pickled Roscoff, parsley and rye crisp	15

Autumn Specials

***Roast Venison Loin** - Potato fondant, celeriac purée, heritage carrots, pickled blackberry, juniper jus (gf)	35
***Beef Wellington** -Dauphinoise, chantenay carrots, seasonal greens and truffled red wine jus *(for 2 to share)*	90
***Dedham Vale Côte de Bœuf (1kg)** - Roasted new potatoes, garden salad, saffron aioli and red wine jus (gf) *(for 2 to share)*	95

Main Courses

Leek and chanterelle pithivier with beetroot purée, horseradish Chantilly and crisp (v)	25
60-day dry aged Dingley Dell pork cutlet with dauphinoise, charred hispi cabbage and Aspall sauce (gf)	34
Gressingham duck breast with potato fondant, glazed red endive, pickled shallots and sea buckthorn jus (gf)	34
Roast Chalk Stream trout with caviar and mussel velouté, crushed new potatoes, leek fondue, samphire and dill (gf)	30
Suffolk beef featherblade à la bourguignon with creamy potato, smoked pancetta, hen of the woods and red wine jus (gf)	35

Side Dishes

Aspen fries (gf)	8.5
Green beans with garlic and aged Pecorino (v) (gf)	6.5
Roasted new potatoes with café de Paris butter and chives (gf)	7.5
Purple sprout broccoli with miso Fen Farm butter and pangrattato (v)	8

Desserts

Cherry baked Alaska	13.5
Caramelised banana panna cotta with cinnamon meringue and banana bread	13.5
A selection of local artisan cheeses with quince jelly, grapes, crackers and biscuits	16.5
Vanilla Basque cheesecake with lemon curd, blueberry compote and roasted almonds	14
Gingerbread and white chocolate delice with brandy snap and clotted cream ice-cream	14
Apple crumble soufflé with tonka bean Chantilly, cider poached apples and brown butter	14.5
Petit fours - hazelnut fudge, Kahlua truffle, pâte de fruit and triple chocolate sable (n) *(perfect with a coffee or digestif)*	7.5

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