Marlowe's
RESTAURANT · BAR

Bloody Mary 13 ~ Classic Mimosa 12 ~ Golden Orchard 12.5

Domaine E Petre, Les Tontons, Trinqueurs, Corsica, France, 2022
14.25/40.75/57

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 cauliflower textures, roasted hazelnuts and green apple (n) 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

Signature Specials

Roast Venison Loin - Potato fondant, celeriac purée, heritage carrots, pickled blackberry, juniper jus (gf) 35
Beef Wellington - Dauphinoise potatoes, chantenay carrots, seasonal greens and truffled red wine jus (for 2 to share) 90

Main Courses

Leek and chanterelle pithivier with beetroot purée, horseradish Chantilly and crisps (v) 25
Roast Chalk Stream trout with chorizo and fennel sauce, crushed new potatoes, cavolo nero and dill (gf) 28.5
Pan-roasted turbot with beurre noisette and miso velouté, confit leeks, samphire, mussels and caviar (gf) 33
Gressingham duck breast with potato fondant, glazed red endive, pickled shallots and sea buckthorn jus (gf) 34
Suffolk beef featherblade à la bourguignon with creamy potato, smoked pancetta, hen of the woods and red wine jus (gf) 35

Side Dishes 7

(all at 7 each)

Aspen fries ~ Green beans ~ Roasted new potatoes ~ Tenderstem broccoli ~ Potato Dauphinoise

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
Gingerbread and white chocolate delice with brandy snap and clotted cream ice-cream 14
Vanilla Basque cheesecake with lemon curd, blueberry compote and roasted almonds (n) 14
Apple crumble soufflé with tonka bean Chantilly, cider poached apples and brown butter 14.5
Petit fours - hazelnut fudge, chocolate macaron, pâte de fruit and cherry and almond sable (n) (perfect with 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