Marlowe's
RESTAURANT · BAR

Sunday 22nd November 2026

Bloody Mary 13 ~ Classic Mimosa 12 ~ Passion Royale 13.5

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 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 Sunday Roasts

Beef Wellington - Duck fat roast potatoes, confit carrots, seasonal greens and truffled red wine jus *(for 2 to share)* 90
Roast Spatchcock Whole/Half Chicken - Duck fat roast potatoes, roast Delicia squash, Yorkshire puddings and roasting juices 28/50
Dedham Vale Côte de Bœuf (1kg) - Duck fat roast potatoes, seasonal greens, Yorkshire puddings and horseradish cream *(for 2 to share)* 95

Main Courses

Aged beef burger with brioche bun, Gruyere cheese and skin-on fries 17.5
Leek and chanterelle pithivier with beetroot purée and horseradish Chantilly (v) 25
Beer battered fish and chips with caviar tartare sauce, minted pea purée, chip shop curry sauce 24
Roast Chalk Stream trout with chorizo and fennel sauce, crushed new potatoes, cavolo nero and dill (gf) 28.5
Roast venison loin with potato fondant, celeriac purée, heritage carrots, pickled blackberry and juniper jus (gf) 35

Side Dishes

(all at 7 each)
Aspen fries ~ Green beans ~ Roasted new potatoes ~ Tenderstem broccoli ~ Buttered cabbage

Desserts

Blackcurrant baked Alaska 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, chocolate macaron, pâte de fruit and cherry and almond 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