Marlowe's
RESTAURANT · BAR

23rd November – 28th November 2026

Carafes (500ml)

Vignerons Ardéchois, Fonvene, France ~ Rouge ~ Rosé ~ Blanc 24.25

Set Lunch & Pre-Theatre Menu

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

For the table

Homemade rosemary and thyme focaccia

Starters

Leek and potato velouté with sourdough croutons and chives (v)
Crisp halibut fishcake with warm tartare sauce, garden peas and fried hen's egg

Main Courses

Aged beef burger with brioche bun, Gruyere cheese and skin-on fries
Dingley Dell sausages with creamy potato, confit shallots and mustard jus
Hand-rolled tagliatelle with white wine velouté, ricotta and heritage courgette (v)

Side Dishes

(all at 7 each)

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

Desserts

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

£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