Marlowe's
RESTAURANT · BAR

9th November – 14th November 2026

Carafes (500ml)

Vignerons Ardéchois, Fonvene, Rosé, France 24.25
Vignerons Ardéchois, Fonvene, Blanc, France 24.25
Vignerons Ardéchois, Fonvene, Rouge, France 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)
Chalk Stream trout fishcake with saffron sauce gribiche, hen's fried egg and watercress

Main Courses

Hand-rolled tagliatelle with venison ragù, sage and aged Parmesan
Aged beef burger with brioche bun, Gruyere cheese and skin-on fries
Potato gnocchi with roasted squash, spinach, beurre noisette and pumpkin seeds (v)

Side Dishes

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

Desserts

Cheese of the week with quince jelly, muscat grapes and crackers
Honeycomb Pavlova cheesecake with blueberry compote and roasted almonds

£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