

MARLOWE

FOR THE TABLE

Garlic Flatbread (*pb, v*) 6.5 Breas Rolls & Honey Butter (*v*) 5
Add mozzarella 1

Marinated Anchovy On Toast, Pickled Shallot, Lardons 6 Nocellara Olives (*pb, gf*) 6

STARTERS

Soup Of The Day (*pb*) 12
Served With Bread Rolls

Ham Hock And Pea Terrine,
Piccalilli, Sourdough 14

King Scallops (*gf*) 18
Cauliflower, Pickled Green Chili

Chargrilled Tiger Prawns 16,5
Garlic Butter, Sourdough

Crispy Squid 15
*Sriracha Mayonnaise,
Chilli, Spring Onion*

Beer Battered Haddock Goujons 15
Green Pea Tartare Sauce

SALADS

Burrata (*gf, v*) 18
Salt Baked Beetroot, Hazelnuts, Rosemary Oil

Confit Duck Leg Salad 24
Edamame, Spring Onion, Coriander

Pan Fried Salmon Fillet (*gf*) 22
Beetroot, Fennel And Orange Salad

Caesar Salad 22
Cos, Bacon, Soft Boiled Egg, Parmesan
Add Chicken Breast 7 | Add Salmon Fillet 7
Add Half Avocado 4

SOURDOUGH PIZZAS

Margherita, Fior Di Latte, Mozzarella Di Bufala, Tomato, Basil (*v*) 15

Pepperoni, Tomato, Fior Di Latte 16

Grilled Artichokes, Tomato, Fior Di Latte, Lovage Pesto (*v*) 16

Truffle, Mushroom & Spinach, Mascarpone Sauce 16

Add Anchovies, Capers, Mushrooms, Olives £2 | Pepperoni, Prosciutto £3 | Add Chicken £6

MAINS

Pan Fried Sea Bass (*gf*) 25
Shaved Fennel And Dill Salad

Yorkshire Chicken Breast (*gf*) 24
Tender Stem Broccoli, Smoked Tomato Salsa

Chicken Club Sandwich 22
Bacon, Lettuce, Tomato, Fries

Pan Fried Gnocchi (*pb*) 22
Feta, Peas, Asparagus, Preserved Lemon

Suffolk Pork Chop 24
Miso Cabbage, Calvados Jus

250g Ribeye Off Bone (*gf*) 42
Peppercorn & Fries

Halloumi & Avocado Burger (*v*) 19
Red Onion, Baby Gem, Fries
Add fried egg 2

Double Cheeseburger 19
Caramelised Onion, American Cheese, Fries
Add bacon 2

SIDES 6.5

Sweet Potato Fries (*gf, pb*) Fries (*gf, pb*) Baby Potatoes, Salsa Verde (*pb*)

Chargrilled Tender Stem Broccoli, Marmalade Dressing (*pb*) Miso Roast Hispi Cabbage (*pb*)

Green Salad, House Dressing (*pb*) Triple Cooked Chips (*gf, pb*)
Add truffle and parmesan 2

(v) vegetarian (pb) plant based (gf) gluten free

All prices include VAT. A discretionary 12.5% service charge will be applied to your final bill.
Our dish names don't always mention every ingredient. Please let our team know if you have
any allergies and for full allergen information please ask or go to marlowelondon.com

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DESSERTS £ 8

Burnt Butter Cookie Ice Cream Sandwich (v)
Chocolate Sauce

Apple Tarte Tatin (v)
Spiced Caramel, Vanilla Ice Cream

Madagascan Vanilla Crème Brûlée (v)
Shortbread

Selection Of Ice Creams & Sorbets:
Please Ask For Today's Selection

CHEESEBOARD 16

Chefs Selection Of Cheese
Spiced Pear Chutney, Celery, Grapes, Crispbread

SWEET WINES & DIGESTIFS

		75ml	btl
10 Year Old Tawny Port, Barros, Douro, Portugal		6.4	63
Rivesaltes, Tuile, Hors d'age, Domaine Brial, France		5.1	49
Royal Tokaji, Blue Label, Aszu 5 Puttonyos, Hungary '13		12.9	85
Ardbeg 5y Wee Beastie	13	Arran 10y	10
Bruichladdich Classic Laddie	15.5	Highland Park 12yr	14.5
Port Charlotte	16	Espresso Martini	14

HOT DRINKS

COFFEE

decaffeinated available

Espresso	3.5 3.9
Macchiato	3.5 3.9
Americano	3.9
Cappuccino	3.9
Latte	3.6
Iced latte	3.9
Flat white	3.9
Hot chocolate	3.9

TEA

English breakfast	3.5
Earl grey	3.5
Peppermint leaves	3.5
Chamomile flowers	3.5
Green	3.5

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