

MARLOWE

FOR THE TABLE

Garlic Flatbread (*pb,v*) 6.5 Marinated Anchovies On Toast 6
Add mozzarella 1 Pickled Shallots, Lardons

Breas Rolls & Honey Butter (*v*) 5 Nocellara Olives (*pb, gf*) 6

STARTERS

Soup Of The Day (*pb*) 12 Ham Hock And Pea Terrine 14 King Scallops (*gf*) 18
Served With Bread Rolls Piccalilli, Sourdough Cauliflower, Pickled Green Chilli

Chargrilled Tiger Prawns 16,5 Crispy Squid 15 Beer Battered Haddock Goujons 15
Garlic Butter, Sourdough Sriracha Mayonnaise Green Pea Tartare Sauce

Spiced Hummus 10 Crispy Chicken Wings 15
Zaatar, Pitta Bread Chilli Honey Dressing

SALADS

Burrata (*gf,v*) 18 Confit Duck Leg Salad 24
Salt Baked Beetroot, Hazelnuts, Rosemary Oil Edamame, Spring Onion, Coriander

Pan Fried Salmon Fillet (*gf*) 22 Caesar Salad 22
Beetroot, Fennel & Orange Salad 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 | Chicken £6

MAINS

Pan Fried Sea Bass (*gf*) 25 Yorkshire Chicken Breast (*gf*) 24 Chicken Club Sandwich 22
Shaved Fennel & Dill Salad Tenderstem Brocoli, Smoked Tomato Salsa Bacon, Lettuce, Tomato, Fries

Pan Fried Gnocchi (*pb*) 22 Suffolk Pork Chop 24 250g Ribeye Off Bone (*gf*) 42
Feta, Peas, Asparagus, Preserved Lemon Miso Cabbage, Calvados Jus Peppercorn Sauce, Fries

Halloumi & Avocado Burger (*v*) 19 Double Cheeseburger 19
Red Onion, Baby Gem, Fries Caramelised Onion, American Cheese, Fries
Add fried egg 2 Add bacon 2

SIDES 6.5

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

Green Salad, House Dressing (*pb*) Miso Roast Hispi Cabbage (*pb*)

Chargrilled Tender Stem Broccoli (*pb*) Triple Cooked Chips (*gf,pb*)
Smoked Almond Dressing 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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