

the
MARLOW
bar & grill

MENU 1 £33.00

STARTERS

CELERIAC & APPLE SOUP | Blue cheese & chestnuts (v)(n)

CHILLI SQUID | Thai herbs & noodle salad

CHICKEN LIVER PÂTÉ | Rye toast & pickled cucumber

MAINS

MUSHROOM RISOTTO | Cheese wafer & truffle oil (v)

SALMON FISHCAKES | Spinach, lemon & dill butter sauce

CRISPY DUCK | Honey roast apples

ABERDEEN ANGUS SIRLOIN (225G) | Béarnaise sauce
(£1.75 Supplement)

All our dishes are served with buttered greens & house cut chips (v)

DESSERTS

PASSION FRUIT CRÈME BRÛLÉE | Fresh passion fruit (v)

STICKY TOFFEE PUDDING | Butterscotch sauce (v)

SELECTION OF HOMEMADE ICE CREAMS | Wafer biscuits (v)(n)

Meat weights are uncooked. (n) contains nuts or traces of nuts. (p) contains peanuts or traces of peanuts. (v) denotes vegetarian dishes. Due to the presence of peanuts/nuts in our restaurants, there is a small possibility that peanuts/nut traces may be found in any of our items. Many recognised allergens are handled in our kitchens. If you have any concerns, don't hesitate to talk to a member of our trained team, who will be pleased to provide you with more detailed information. All prices are in £ and inclusive of vat. There is a discretionary 10% service charge for parties of 6 or more

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MENU 2 £38.00

STARTERS

CHARGRILLED ASPARAGUS | Poached duck egg
& truffle butter sauce (v)

THAI SPICED FISHCAKES | Atlantic wild halibut, tomato
& lemongrass sauce

CHICKEN SKEWERS | Tikka spices & mint yoghurt

MAINS

BUTTERNUT SQUASH & GOATS CHEESE TART | Duck egg,
lemon & thyme butter sauce (v)

SEA BASS | Tikka spices or simply grilled

CRISPY DUCK | Honey roast apples

ABERDEEN ANGUS SIRLOIN (225G) | Béarnaise sauce

All our dishes are served with buttered greens & house cut chips (v)

DESSERTS

CHOCOLATE DELICE | Honeycomb, lime sorbet (v)

TREACLE TART | Clotted cream (v)

SELECTION OF HOMEMADE ICE CREAMS | Wafer biscuits (v)(n)

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MENU 3 £42.00

STARTERS

SALT BAKED BEETS | Buffalo ricotta cheese, watercress & toasted seeds

TEMPURA | King prawns, padron pepper & chilli jam

CARPACCIO | Seared beef fillet, beetroot, horseradish,
watercress & Parmesan

MAINS

BUTTERNUT SQUASH & GOATS CHEESE TART | Duck egg,
lemon & thyme butter sauce (v)

CRISPY DUCK | Honey roast apples

SEA BASS | Tikka spices or simply grilled

NAVARIN OF LAMB | Carrots, turnips, rosemary & mash

ABERDEEN ANGUS SIRLOIN (225G) | Béarnaise sauce

All our dishes are served with buttered greens & house cut chips (v)

DESSERTS

WARM CHOCOLATE FONDANT | Vanilla ice cream (v)

PASSION FRUIT CRÈME BRÛLÉE | Fresh passion fruit (v)

SELECTION OF HOMEMADE ICE CREAMS | Wafer biscuits (v)(n)

CASHEL BLUE (v) | TUNWORTH | CORNISH YARG (v)
Served with pear & apple chutney, red grapes, apple,
celery, walnuts and water biscuits (n)

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