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Lunch

SNACKS

Caramelised pumpkin seeds 6
Espelette chili, salt

Black olives 9
Rosemary, thyme, red tabasco

Crudités & sour cream 15
Carrot, cucumber & cauliflower sticks, with fried onions

Marlow Barbajuans 18
Cauliflower & curry

Cheese & veggie balls 23
Selection of homemade crunchy cheese & vegetable balls

Caviar Prunier Oscietre Prestige (30gr or 50gr) 200/300
Served with blinis & Isigny crème fraîche

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F O R
T H E
T A B L E

PRAWN COCKTAIL	36
<i>Sweet prawns, Chivas 12 cocktail sauce</i>	
SCOTCH EGG	23
<i>Poached egg, sausage meat, caper mayonnaise</i>	
DUCK PÂTÉ EN CROUTE	30
<i>Piccalilli & pickled condiments</i>	
SALMON TARTARE	33
<i>Scottish salmon, avocado, tomato, lemon, condimented mustard, served on scones</i>	
LOBSTER ROLL	49
<i>Brioche bread, lobster meat, avocado, American dressing</i>	
CRAB ROLL	39
<i>Brioche bread, crab meat & claw, avocado, citrus mayonnaise</i>	
TRUFFLE GRILLED CHEESE	29
<i>Sourdough toast, Cheddar & Blue Shropshire, black truffle</i>	
LAMB CLUB SANDWICH	33
<i>Brioche bread, lamb, red cabbage, mint, horseradish sauce</i>	

■
S A L A D S
&
S O U P

STRAWBERRY & TOMATO	24
<i>Tomato water foam, goats cheese, sage, coriander oil</i>	
SNOW CRAB	65
<i>Avocado, grapefruit, heart of lettuce, citrus dressing</i>	
CAESAR	23
<i>Poached egg, lard, romaine, parmesan, Caesar dressing</i>	
+ crispy chicken	12
+ prawns	12
CORONATION CHICKEN SALAD	32
<i>Marinated chicken, mango, cucumber, croutons, Coronation dressing</i>	
COLD PEA & MINT SOUP	24
<i>Coconut milk, middle bacon, fried onions</i>	

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S I G N A T U R E S

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OVEN-BAKED COD CARPACCIO

36

Sliced cod, dried tomatoes, fried capers

BEEF TARTARE & CAVIAR

45

Worcester sauce, egg yolk

FISH & CHIPS

42

*Haddock filet fried in beer batter,
Served with mushy peas, tartare sauce and fries*

W H Y N O T

Fries	12
Montgomery cheddar fries	15
Mixed salad with citrus dressing	12
Vegetables cassalette	12
Mashed potatoes	12
Black truffle mashed potatoes	22

K I D S M E N U

25

Fish & Chips or Crispy Chicken
Served with fries or salad

Your choice of dessert
Cookie, brownie or fruits salad

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C H E E S E
&
D E S S E R T S

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BLUE STILTON BY THE SPOON 16
served with crackers and a strawberry & onion chutney

ETON MESS 25/45
*Seasonal fruits, tonka bean cream, meringue,
red fruits coulis
+ your choosing of flambé spirit* VARIES BY CHOICE

MARLOW BROWNIE 16
*Cocoa biscuit with almond & hazelnut praliné,
70% chocolate mousse, caramel*

CRUMBLE 25
*Strawberries & blueberries, almond crumble,
served with English custard*

LEMON POSSET 16
Onctuous lemon cream, crunchy biscuit

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P A S T R I E S

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PINEAPPLE CHEESECAKE 16
Soft vanilla biscuit, cooked pineapple, crusty lime

BANOFFEE PIE 16
Cocoa shortbread, banana & caramel, light vanilla mousse

VICTORIA SPONGE CAKE 16
White chocolate, raspberry marmelade, soft biscuit, mousse

STRAWBERRY TARTELETTE 16
Sweet fresh strawberries, light cream, shortbread

CHERRY BLOSSOM 16
*Earl Grey-infused white chocolate mousse, cherry marmelade,
cherry heart, hazelnut & chocolate shell*

LEMON CURD CAKE 12
Poppy seed génoise, lemon marmelade & cream

CARROT CAKE 8

*Net prices in €, taxes included.
Our restaurant does not accept cheques.
Please let us know if you have any food allergies or intolerances.*



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the Marlow wi-fi



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Dinner

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Black olives 9
Rosemary, thyme, red tabasco

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COLD PEA & MINT SOUP <i>Coconut milk, middle bacon, fried onions</i>	24

SIGNATURES

MATURED BEEF WELLINGTON 170 (350G - FOR 2)

*Matured beef filet wrapped in a mushrooms duxelle & puff pastry
Red wine gravy, served with black truffle purée*

TIKKA MASALA 42

Chicken or vegetarian, basmati rice, condiments, tikka masala sauce

OVEN-BAKED COD CARPACCIO 36

Sliced cod, dried tomatoes, fried capers

BEEF TARTARE & CAVIAR 45

Worcester sauce, egg yolk

HERB-CRUSTED RACK OF LAMB 55

Garlic purée, morels, peas & lamb jus

FISH & CHIPS 42

*Haddock filet fried in beer batter,
Served with mushy peas, tartare sauce and fries*

WHY NOT

Fries	12
Montgomery cheddar fries	15
Mixed salad with citrus dressing	12
Vegetables cassalette	12
Mashed potatoes	12
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KIDS MENU 25

Fish & Chips or Crispy Chicken
Served with fries or salad

Your choice of dessert
Cookie, brownie or fruits salad

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&
D E S S E R T S

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