APÉRITIF

Victoria's Secret Aperol & Edinburgh Gin raspberry liqueur with watermelon, raspberries, pink grapefruit & lemon	,	£9.25	Green Apple Southside Hendrick's gin with mint, apple & citrus		£9.25	Pineapple Kingston Negroni Plantation pineapple rum & Campari with Carpano Punt e Mes & Giffard Caribbean pineapple liqueur		£9.25	
APPETISERS									
Gordal Olives Pitted & marinated, guindilla chilli Freshly Baked Sourdough ⓒ 🖄 Jersey butter	£4.95 £4.95	£2.47 £2.47	Sweet Potato & Chorizo Croquettes Saffron aioli	£7.50	£3.75	Hummus & Muhammara Butter bean hummus, spicy red pepper dip, walnuts & crisp Arab bread	£7.50	£3.75	
STARTERS									
Fried Chilli Squid Thai herbs & noodle salad	£10.25	£5.12	Crispy Duck Spring Rolls Pineapple & ginger dipping sauce	£10.00	£5.00	Chicken Skewers £ Tikka spices, mint yoghurt	E10.00	£5.00	
Buttered Asparagus (v) Poached free range egg & hollandaise sauce	£9.50	£4.75	Salt & Pepper Ribs Sesame, spring onion & Gochujang ketchup	£11.00	£5.50	Moules Marinière Scottish mussels, white wine cream, flat leaf parsley & sourdough bread	e 10.00	£5.00	
Argyll Smoked Salmon Sourdough toast, Jersey butter & lemon	£11.50	£5.75	Tempura King Prawns Chilli jam & lime	£11.25	£5.62	Spiced Portobello Mushrooms Butter bean mash & crispy breadcrumbs	£9.75	£4.87	
STEAKS We source the finest beef from world class farms and producers, including the very best of Argentina, Canada & the British Isles. Served with a choice of our freshly made sauces: béarnaise, miso butter, green peppercorn, chimichurri									

MAINS

Sea Bass Tikka spices or simply pan-fried	£21.95	£10.97	Skewered Chicken Souvlaki Couscous salad, feta, flat leaf parsley, mint & yoghurt dressing	£19.50	£9.75	Tuna au Poivre Béarnaise sauce & chips	£24.25	£12.12
Fish & Chips	£17.50	£8.75	mint & yoghurt dressing			Angus Beef Burger	£16.50	£8.25
Mushy peas, tartare sauce			Slow Cooked Ox Cheek	£23.50	£11.75	Cheddar cheese, brioche bun, mustard mayonnaise & chips		
Devonshire Crab Ravioli	£18.25	£9.12	Pancetta, braised carrots, horseradish mash			5	C1 (F0	
Chilli, lemon, basil & shellfish butter						Heritage Beetroot & Burrata Salad 🕐 🖄	£14.50	£7.25
Cauliflower Katsu Curry Jasmine rice, pickled red onions & sesame	£15.25	£7.62	Wild Mushroom Risotto (V) 🕅 Porcini & chestnut mushrooms, garlic, flat leaf parsley	£14.50	£7.25	Endive, radicchio, hazelnuts, rocket & sherry vinegar dressing		
						Chargrilled Chicken	£14.50	£7.25

Spaghetti Carbonara	£15.50
Free range egg, cream, pancetta	
& matured Italian cheese	

Slow Roast Crispy Duck Honey roast apples, sage & red wine sauce £19.50 £9.75

Caesar Salad 🗙

Gem lettuce, Parmesan, pancetta & sourdough croutons

SIDES

Chips 🔍	£4.75 £2.37	Buttered Spinach 🕅	£4.95 £2.47	House Salad 🔞	£4.95 £2.47
Truffle & Parmesan Chips 🗙	£4.95 £2.47	Tenderstem Broccoli Chilli & Garlic	£4.95 £2.47	Charred Sweet Potatoes 🕐 🖕 Lemongrass crème fraiche,	£4.95 £2.47
Mashed Potatoes $\overline{\mathbb{V}}$	£4.95 £2.47			spring onion & pomegranate	

🕐 Vegetarian \mid 🔞 Vegan \mid 🗙 Vegetarian option available 🔋 🖄 Vegan option available

£7.75

A discretionary service charge will be added to your bill, 100% of this service charge will go to our team. Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on www.therestaurantbarandgrill.com/ allergens. Country of Origins are correct at the time of publication and subject to availability. Any changes to our menu will be advised by your server. All our fish is responsibly caught from sustainable sources, our crab meat is picked in house. Traces of shell & bones may be present in some of our fish & shellfish dishes. Detailed calorie information is available on request.





At The Marlow Bar & Grill we serve an eclectic selection of internationally inspired dishes. At the heart of our menu is the grill and we specialise in the best beef from world class farms in Argentina, Canada & the British Isles. Our very own team of expert butchers ensure only the finest quality steaks are cooked in our kitchen.

