

# WEEKEND BRUNCH

<b>Buttermilk pancakes</b>	
<i>Banana &amp; stem ginger butter (v)</i>	7.50
<i>Blueberries &amp; maple syrup (v)</i>	7.50
<b>Coconut yoghurt &amp; fresh fruit</b>	5.75
<i>Chia honey syrup &amp; cacao nibs (Ve)</i>	
<b>Oat &amp; quinoa porridge</b>	5.75
<i>Banana, dates, maple syrup &amp; almonds (Ve)</i>	
<b>Granola</b>	5.75
<i>Jumbo oats, coconut, almond flakes, hazelnuts, pumpkin seeds, sunflower seeds, pistachio nuts, served with coconut yoghurt &amp; fresh fruit (Ve)</i>	

<b>Full English breakfast</b>	11.75
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*Two free range eggs, sausage, smoked streaky bacon, portobello mushroom, roast cherry tomatoes, baked beans, served with sourdough toast*

<b>Breakfast brioche roll</b>	6.50
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*Smoked streaky bacon, spinach, free range fried egg*

<b>Vegetarian breakfast</b>	10.75
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*Two free range eggs, grilled halloumi cheese, portobello mushroom, roast cherry tomatoes, baked beans, served with sourdough toast (v)*

<b>Veggie breakfast brioche roll</b>	6.00
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*Portobello mushroom, spinach, free range fried egg, Cheddar cheese (v)*

<b>Eggs Benedict</b>	8.50
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*Poached free range eggs, roast ham, hollandaise sauce, sourdough toast*

<b>Eggs Florentine</b>	8.50
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*Poached free range eggs, spinach, hollandaise sauce, sourdough toast (v)*

<b>Eggs Royale</b>	9.50
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*Poached free range eggs, smoked salmon, hollandaise sauce, sourdough toast*

<b>Highland scramble</b>	9.50
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*Free range scrambled eggs, smoked salmon, lemon, chives, sourdough toast*

<b>Avocado &amp; toast</b>	8.50
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*Poached eggs, chilli flakes, cherry tomatoes, orange, flaked almonds (v)*

**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 request.**

*the*  
**MARLOW**  

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*bar & grill*

**ADD BOTTOMLESS  
DRINKS**

*11:00am ~ 2:00pm*

**£25.00 PER PERSON**

*Enjoy bottomless glasses of Prosecco Primo Brut NV  
or Château St Marguerite Provence Rosé or select  
from the brunch drinks below*

**Bloody Mary**

*Finlandia vodka with tomato juice & house spices*

**Mandarin Mimosa**

*Eugène III Brut Tradition NV Champagne with Mandarine  
Napoleon & fresh orange juice*

**Green Tea, Lychee & Elderflower Bellini**

*Prosecco Primo stirred with puréed peach & lychee,  
green tea & elderflower cordial*

**Aperol Spritz**

*Aperol with Prosecco Primo & Fever-Tree soda*

**Espresso Martini**

*Stolichnaya vanilla vodka & Fair organic coffee liqueur  
with fresh espresso*

**Resting Spritz Face**

*Aperol with strawberry, pomegranate & elderflower cordial,  
Prosecco Primo & Fever-Tree soda*

**Peroni Nastro Azzurro 330ml**

*\*One drink per person at any one time. Bottomless drinks offer is  
valid for the duration of 2 hours from the reservation time.  
The Marlow Bar & Grill promotes responsible drinking and reserves  
the right to refuse service to any guest that appears intoxicated.*

*As certain drinks or cocktails may contain allergens, please inform your server  
of any allergies before placing your drinks order.*