


## Desserts

Chocolate brownie, white chocolate, sour cherry, pistachio ice cream £7.95  

Peanut butter cheesecake, blackberry & bilberry ice cream,  
caramel coated popcorn £7.95  

Drunken pineapple, rum syrup, coconut sorbet £7.95 

Passion fruit crème brûlée £7.95  


Apple & blackberry crumble, vanilla custard £7.95  

Sticky toffee pudding, vanilla ice cream £7.95 

Chocolate fondant, vanilla ice cream £7.95 

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## Cheese

Quicke's Vintage Cheddar | Colston Bassett Stilton  | Tunworth £10.50  
*Water biscuits, pear & apple chutney, red grapes, walnuts*


*Our sommelier recommends Taylor's LBV Port as the perfect pairing (£5.75)*

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## Petit Four

Chocolate coated honeycomb £4.25 

### Ice Cream & Sorbet

*All ice creams are served with a chocolate  
& hazelnut wafer biscuit*  
£6.25 

Vanilla | Chocolate | Mint chocolate chip 

Blackberry & bilberry  | Pistachio

Mango & vanilla iced yoghurt | Honeycomb 

Coconut sorbet  | Passion fruit sorbet  

Passion fruit sorbet, fresh berries,  
hazelnut brittle £7.95  

### Dessert Cocktails

Gettin' Figgy with It £9.15  
*Amaretto & Esprit de Figes fig liqueur with  
blackberries, lemon, cherry bitters & egg white*

Salted Caramel Espresso Martini £9.15  
*Stolichnaya salted caramel vodka  
& Fair organic coffee liqueur with espresso  
& salted caramel syrup*

Boulevardier 2.0 £9.15  
*Maker's Mark Bourbon with Campari,  
Carpano Punt e Mes & Mr Black coffee amaro*

### New season dishes

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 and cocktails. Detailed allergen information is available on request.

A discretionary service charge will be added to your bill.

*the*  
**MARLOW**  

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*bar & grill*

*At The Marlow Bar & Grill we serve internationally inspired classic dishes.  
Provenance, excellence and sustainability are at the heart of our menu.  
It's the people, the training and the care for the ingredients we work with,  
partnering with producers who value the environment and share our  
core values, that assures the quality of our cooking.*