

Appetisers

Marinated Cerignola olives, garlic, rosemary & thyme £4.75 🍷

Freshly baked sourdough bread, butter £4.75

Asian platter £28.95
Crispy duck pancakes, tempura king prawns, chicken tikka skewers, fried chilli squid, baby back ribs with sesame, dipping sauces

Truffle & leek croquettes, truffle aioli £8.75 🍷

Hummus, fried garlic & chilli, pitta bread £7.50

Starters

Isle of Man scallops, vermouth, garlic butter, breadcrumbs £13.25 🍷

San Daniele ham, buffalo ricotta, honey, pistachio nuts £10.95

Argyll smoked Scottish salmon £10.75

Asparagus, poached hens egg, hollandaise sauce £9.25 🍷

Chicken skewers, tikka spices £9.75

Prawn cocktail £10.95

Baby back ribs, sesame, soy, lime £10.75

Tempura king prawns, chilli jam, lime £10.95

Crispy duck spring rolls £9.50

Cider & onion soup, cheese sourdough toast £6.95 🍷

Fried chilli squid, Thai herbs, noodle salad £9.75

Tamarind glazed heritage beetroot, baby spinach, salted pistachios, soya labneh £8.75 🍷

Steamed mussels, marinière or Thai spiced £9.50

Oysters

Six rock oysters £16.50
Served with grapefruit ginger soy or with shallot vinegar, Tabasco, lemon

Ceviche, Sashimi, Tataki

Tuna tataki, grapefruit ginger soy £10.75

Sea bass ceviche, passion fruit, chilli, cucumber, avocado £10.25 🍷

Yellowfin tuna sashimi, wasabi, pickled ginger £12.00

Tartare

Yellowfin tuna tartare, avocado, soy wasabi dressing £11.25

Fillet steak tartare, toast, horseradish, free range egg yolk £11.50

Salads

Superfood with Loch Duart salmon, quinoa tabbouleh, beetroot, tahini dressing £11.50/£16.00 🍷

Chicken Caesar £9.50/£14.00

Chicory, walnut, Colston Bassett, croutons, apple, pear, honey mustard dressing £9.25/£13.75 🍷

Taste of Italy

Linguine with king prawns £16.95

Spaghetti carbonara £13.95

Crab ravioli, chilli, basil £17.25

Risotto with porcini mushrooms, mascarpone £14.75 🍷

Linguine with lobster £28.50

Veal chop Milanese or simply grilled with lemon, garlic, parsley £28.50 🍷

From the Land

Bar & grill burger, Angus beef or halloumi, brioche bun, chips £15.75/£14.25

Skewered chicken souvlaki, pitta, tzatziki £18.95

Vintage Cheddar cheese, leek & sweet potato tart, poached hens egg, truffle butter £15.25 🍷

Butter chicken or vegetable curry, makhani sauce, rice £14.75

Slow roast crispy duck, red wine, apple, honey, sage £18.95 🍷

From the Sea

Tuna au poivre, Béarnaise, chips £22.75

Black cod, miso, pickled onions, rice £29.95

Fish & chips, mushy peas, tartare sauce £16.75

Salmon fishcakes, spinach, dill butter sauce £16.25

Sea bass, tikka spices or simply grilled £21.25

Roast salmon, creamed potatoes, kale, parsley sauce £20.75 🍷

Fine Steaks

Canada, Spring Creek Ranch, grain fed Angus served with a choice of sauce

Rump (250g) £25.00

Sirloin (300/500g) £37.50/£62.50

Ribeye (300/500g) £39.00/£65.00

Sauces: Béarnaise, Chimichurri, Blue Cheese, Red Wine or Green Peppercorn

Aberdeen Angus & Hereford, grass fed served with a choice of sauce

Sirloin (225g) £23.95

Ribeye (225g) £24.75

Fillet (225g) £29.95

Fillet (170g), hash brown, peppercorn sauce £26.50

Fillet steak Diane (225g) £22.50

Native British breeds, ideal for sharing, served with chips, choice of sauce

Bone in prime rib, dry aged 35 days (800g) £65.50

T-Bone, dry aged 35 days (800g) £65.50

Chateaubriand (450g), served with roast tomato & mushrooms £65.50

Sides

Chips £4.25

Buttered spinach £4.75

Butter lettuce salad £4.50 🍷

Mashed potatoes £4.75

Cauliflower cheese £4.95 🍷

Truffle & parmesan chips £4.75

Tenderstem broccoli, chilli, garlic £4.95

House salad £4.75

🍷 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. Detailed allergen information is available on request. 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.

A discretionary service charge will be added to your bill.

the
MARLOW

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.*