


Vegetarian & Vegan



Appetisers


Marinated Cerignola olives,
garlic, rosemary & thyme
£4.75 


Freshly baked sourdough
bread & butter £4.75


Hummus, fried garlic & chilli,
pitta bread £7.50 

Starters

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



Cider & onion soup,
cheese on sourdough toast
£6.95 

Roast butternut squash
ravioli, amaretti biscuits,
hazelnut, sage
£10.50/14.95 


Asparagus, poached hens egg,
hollandaise sauce £9.25 

Tempura vegetables,
chilli jam £8.75 

Salads



Superfood, quinoa tabbouleh,
beetroot,
tahini dressing
£9.00/£13.50  

Caesar
£8.50/£13.00


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

Mains

Rigatoni with basil pesto
£10.50

Risotto with porcini
mushrooms £14.75  

Linguine with asparagus
£14.50

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

Tandoori marinated
cauliflower & chickpea
curry, rice £14.75

Bar & grill halloumi
burger, brioche bun,
chips £14.25


Sides

Chips £4.25

Truffle chips with cheese
£4.75

Mashed potatoes £4.75

Buttered spinach £4.75

Tenderstem broccoli,
chilli, garlic £4.95 

Cauliflower cheese
£4.95 

Butter lettuce salad
£4.50  

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.

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.*