

MARLOWE

BOTTOMLESS BRUNCH

Every Saturday & Sunday 11 am - 4pm

Two course brunch & bottomless drinks £49.50

STARTERS

Salt cod fritters, malt vinegar

Lovage pesto, sourdough

Middle White pulled pork croquettes, chimichurri

Smoked Cornish mackerel, cornichons, sourdough

MAINS

Huntsham farm Middle White pork sausage, free range scrambled eggs,
smoked streaky bacon, hash brown, tomato relish, Berkswell cheese,
English muffin

Lyons Hill farm sirloin steak, fried duck egg, bone marrow butter, shallots
£15 supplement

Kiln smoked Scottish salmon, rosti potato, pease pudding,
keta caviar, chimichurri crème fraîche

Confit Somerset Saxon chicken leg, chorizo, sweetcorn, crispy egg, waffle

Sweet potato hash browns, poached eggs, brown butter Hollandaise,
with your choice of chorizo jam, kiln smoked salmon or Kelly's goats cheese

Lyons Hill farm beef cheeks, chipotle, poached eggs,
Lord London cheese rarebit, English muffin

Roast celeriac, wild mushrooms, cavolo nero, chestnut sauce **pb**

BOTTOMLESS DRINKS

Bloody Mary, Prosecco, Mimosa,
The Botanist G&T, Salty Dog (The Botanist gin & grapefruit juice)
Heineken, Sol

Upgrade to Joseph Perrier Champagne for £15

(v) vegetarian (pb) plant based

All prices include VAT. A discretionary 12.5% service charge will be applied to your final bill.
Our dish names don't always mention every ingredient. Please let our team know if you have
any allergies and for full allergen information please ask or go to marlowelondon.com