

# MARLOWE

## DESSERTS £10 ea

Medjool sticky toffee pudding, salted butterscotch, clotted cream

Pavlova, pecan granola, blackberry ripple ice cream **pb**

Choux bun, dark chocolate and espresso crèmeux, coconut whip, passion fruit

Selection of Hackney Gelato

## CHEESEBOARD £16

Lord London, Burwash Rose, Long Clawson Stilton,

Spiced pear chutney, celery, grapes, crisp bread

## SWEET WINES & DIGESTIFS

		75ml	btl
10 Year Old Tawny Port, Barros, Douro, Portugal		6.4	63
Rivesaltes, Tuile, Hors d'age, Domaine Brial, France		5.1	49
Royal Tokaji, Blue Label, Aszu 5 Puttonyos, Hungary '13		12.9	85
Ardbeg 5y Wee Beastie	13	Arran 10y	10
Bruichladdich Classic Laddie	15.5	Highland Park 12yr	14.5
Port Charlotte	16	Espresso Martini	14

## HOT DRINKS

### COFFEE

*decaffeinated available*

Espresso	3.5	3.9
Macchiato	3.5	3.9
Americano		3.9
Cappuccino		3.9
Latte		3.6
Iced latte		3.9
Flat white		3.9
Hot chocolate		3.9

### TEA

English breakfast	3.5
Earl grey	3.5
Peppermint leaves	3.5
Chamomile flowers	3.5
Green	3.5

(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](http://marlowelondon.com)