

# MARLOWE

## THREE COURSE SET MENU £45

*Available all day, every day*

### STARTERS

Roast cauliflower soup, curry oil **pb**

Smoked Cornish mackerel rilette, cornichons, sourdough

Ham hock & chicken terrine, cranberry relish, sourdough toast

### MAINS

Peterhead cod, marrowfat peas, white wine & caper sauce, Brixton beer batter scraps

Slow braised beef cheeks, creamed mashed potatoes, savoy cabbage, red wine jus

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

### DESSERTS

Medjool sticky toffee pudding, salted butterscotch, clotted cream

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

**(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)