



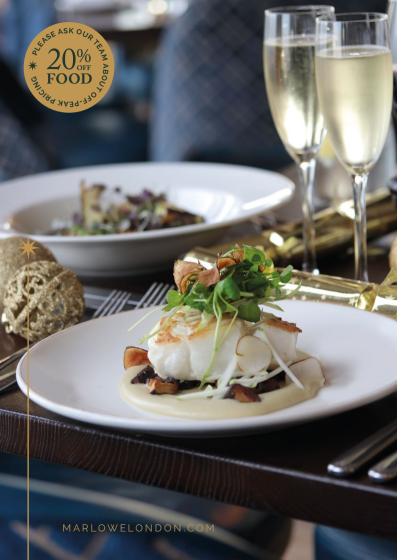
Nestled between Shoreditch and the Square Mile, a part of London that pays homage to the vibrant history and diversity of this great city. Inspired by the legendary playwright Christopher Marlowe, our bar and restaurant is a nod to the days when Hoxton and Shoreditch thrived as the bustling entertainment neighbourhoods, rivaling the glamour of the West End's Theatreland.

Marlowe is a place where history, culture, food, drink and friends come together to create a memorable experience. So, come and raise your glass to Christopher Marlowe, to the bustling streets of Shoreditch, and to the magic of London's history.





SPACE	1	Ħ	AREA INFO
Ground Floor Café & Bar	80	65	Semi-private
First Floor Restaurant	60	45	Dining
First Floor Bar	30	25	Semi-private
First Floor Mezzanine	70	30	Semi-private
First Floor Exclusive	180	100	Private





3 COURSES, MINCE PIES, TEA & COFFEE £50

Ostarters

Ham hock & chicken terrine, cranberry relish, sourdough toast
Cured sea trout, pickled cucumber, wholegrain mustard dressing
Artisan goat's cheese, pumpkin relish & crumb (v)

Roast cauliflower soup, curry oil (pb)

Mains

Roast Norfolk Bronze turkey, sourdough bread sauce, pigs in blankets, sage & onion stuffing, duck fat roast potatoes, Chantenay carrots, Brussels sprouts & chestnuts, Christmas gravy

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

Baked Atlantic cod, creamed leeks, samphire, crushed potatoes Roast celeriac, wild mushrooms, cavolo nero, chestnut sauce (pb)

Desserts

Traditional Christmas pudding, brandy custard Chocolate & orange tart, vanilla ice cream (pb)

Sticky toffee pudding, salted caramel sauce, Chantilly cream Cashel Blue, chutney, walnut & raisin toast

Mince pie, coffee and tea

(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.







Champagne RECEPTION

£10 PP Joseph Perrier Champagne



## CLASSIC

2 hours £80 Wine, beer & soft drinks

## PREMIUM

2 hours £85 Spirits, wine, beer & soft drinks

## LUXURY

2 hours £90

Champagne reception\*, spirits, wine, beer & soft drinks

One glass per person on arrival. F&C Price and product may vary at time of pre-order. Bottomless drinks package are available for groups of 20 or more for









Canapés
ALL 7 FOR £35pp

Rare roast beef, horseradish cream, crostini
Marinated chicken skewer, hickory BBQ sauce
Pigs in blankets, honey & mustard sauce
Crispy king prawns, smoked chilli jelly
Smoked mackerel rillette, rye bread, preserved lemon
Breaded brie, cranberry relish (v)
Merguez sausage roll (pb)

Larger bites
3 FOR £22.5pp | ALL 5 FOR £37.5pp

Cheeseburger slider, Cheddar, burger sauce
Slow cooked beef Cornish pasty
Buttermilk fried chicken, crunchy slaw, Sriracha mayo
Baked sea bream, chorizo & corn
Roast squash, quinoa, spring onion, pomegranate, feta (pb)

Dessert Canapies
ALL FOR 10pp

Chocolate brownie, Chantilly cream Lemon meringue tart

All 7 canapés and 3 larger bites @ £57.5 pp Minimum of 15 guests

(v) Vegetarian | (pb) Plant based

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#### \* SPARKLING

PROSECCO | £39 Canal Grando Bosco, Italy

JOSEPH PERRIER | £76 Brut Cuvée Royale, Chalons-en-Champagne, France

NYETIMBER | £96 Classic Cuvée, Kent, England

POMMERY | £99 Brut Royal, France NV

## \* WHITE

VERMENTINO | £40 Timo, San Marzano, Salento, Italy

GAVI DI GAVI | £50 Jassili, San Silvestro, Italy

SAUVIGNON BLANC | £60 The Raptor, Marlborough, New Zealand

SAINT-VERAN | £70 Olivier Ravier, France

# \* ROSÉ

THE PALE BY SACHA LICHINE | £48 Pays du Var, France

CÔTES DE PROVENCE | £70 Whispering Angel, France

### \* RED

MONTEPULCIANO D'ABRUZO | £40 Avegiano, Bove, Italy RIOJA | £50 Reserva, Ondarre, Spain PINOT NOIR | £60 Old Stage, Monterey, US CHÂTEAU DE CISSAC | £70

### \* MAGNUM

Haut Medoc. France

CHABLIS | £150 Domaine Jean Goulley, France CROZES-HERMITAGE | £140 Terre d'Eclat, Domaine de la Ville Rouge, France

CHIANTI | £160 Classico Riserva, Agostino Petri, Castello Vicchiomaggio, Italy





# \* BOTTLED BEER & CIDER

HEINEKEN 5% | £6

HEINEKEN 0% | £5

SOL | £6

LUCKY SAINT, Unfiltered | £6

OLD MOUT CIDER | £6

# BOTTLES OF SPIRITS (700 ML)

# \* WHISK(E)Y

AUCHENTOSHAN THREE WOOD | £230 JOHNNIE WALKER BLACK LABEL | £185 BULLEIT | £185 TOKI | £190

## \* GIN

AVIATION | £195 CHASE PINK GRAPEFRUIT & POMELO | £210 MIRABEAU ROSÉ | £200 SLINGSBY MARMALADE | £190 ROKU | £190





#### \* RUM

HAVANA CLUB 3YR | £145 OLD J SPICED | £170 RON ZACAPA 23YR | £245

## \* VODKA

CIROC | £190 KETEL ONE | £170

# \* TEQUILA

CASAMIGOS REPOSADO | £240 CAZCABEL BIANCO | £175 CAZCABEL COFFEE | £175



