

# MARLOWE

## VALENTINE'S SPECIALS & COCKTAILS

### STARTERS

Beef tartare, pickled Borretane onions, confit egg yolk	18
Baked scallops, roast celeriac purée, smoked bacon	22
<b>PAIR WITH</b> Je T'Aime Moi Non Plus	16
The Botanist gin, apricot liqueur, limoncello, pineapple, demerara syrup, lime juice, Joseph Perrier champagne	

### MAINS

Roast seabass fillet, chorizo & white bean cassoulet, pickled peppers, rosemary	28
Middle White pork loin, potato gratin, burnt leek, baked apple, jus	28
<b>PAIR WITH</b> That's Amore	16
Mount Gay Eclipse rum, Mount Gay Black Barrel rum, Cointreau, strawberry, raspberry, cranberry, lemon, agave	

### DESSERTS

White chocolate & strawberry delice, dark chocolate & rose crèmeux	10
Dark chocolate caramel tart, glazed strawberries, vanilla Chantilly (pb)	10
<b>PAIR WITH</b> A Classic Ladie	16
Bruichladdich Classic Laddie, Fernet Branca, Mozart white chocolate, liqueur de menthe verte, double cream	

IN PARTNERSHIP WITH

**THE BOTANIST**  
ISLAY DRY GIN

(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)