

MARLOW

in love



STARTERS

Cured Hamachi, buttermilk, yuzu kosho, cucumber.

Foie Gras Torchon, rhubarb, Almond, brioche.

Venison Tartare, beet, horseradish, charred onion, potato.

Oysters with Caviar and champagne mignonette.

♥ Roasted squab, bread sauce, pickled cherry, cherry herring jus.

Chicory salad



MAINS

Braised Lamb, baby vegetables, parsnip, mustard jus.

Roasted Chicken, truffle, leek, mushroom, sauce chasseur

Celeriac Steak, sambal, spinach, black trumpets, roasted vegetable jus.

Dry aged duck breast, coriander glaze, daikon, black garlic jus, kumquat.

Roasted cod, peas, yuzu, spring onion.

Scallop, cauliflower, Vadouvan, enoki, sultanas.

DESSERT:

Almond Cake, white chocolate ganache, quince, almond, blood orange.

Chocolate tarte.

Ice Cream Sundae, strawberry ice cream, sesame brittle, shortbread, tahini hard shell.



EXECUTIVE CHEF BRAXTON DECKER

Respectfully, we cannot modify dishes nor split plates.

We are committed to serve our guests local, organic and GMO-free products. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.