

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.