



2 COURSES - £24.95 | 3 COURSES - £28.95

### STARTERS

Beetroot and Gin Cured Salmon, Crispy Capers, Gin Granita  
Traditional Greek Salad (v)  
Smoked Duck, Pomegranate Seeds, Orange Gel, Roquette Leaves  
Soup of the Day, Warm Bread Rolls (v)

### MAIN COURSE

Confit Pork Belly, Mash Potato, Green Beans, Red Onion Sauce  
Pan-fried Salmon Fillet, Saffron Potatoes, Beets Gel, Confit Cherry  
Tomatoes  
4 Hour Braised Lamb Leg, Dauphinoise Potato, Crushed Minted Peas,  
Rosemary Jus  
Potato Gnocchi, Sun-dried Tomatoes, Basil and a Nut-free Pesto Cream  
Sauce (v)

### DESSERT

Apple and Rhubarb Crumble, Vanilla Ice Cream  
Chocolate Tiramisu, Chocolate Cream  
"Marlow" Mess, Strawberry Compote, Meringue, Crème Chantilly  
Fresh Fruit Platter, Fruit Sorbet (v)



All prices include VAT | (V) Vegetarian  
For any specific dietary requirements or allergies please ask a team member.  
A 10% service charge will be applied to your bill.