MARLOWE

VALENTINE'S SPECIALS & COCKTAILS

STARTERS

Beef tartare, pickled Borretane onions, confit egg yolk	18
Baked scallops, roast celeriac purée, smoked bacon	22
PAIR WITH 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
PAIR WITH 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 crémeux	10
Dark chocolate caramel tart, glazed strawberries, vanilla Chantilly (pb)	10
PAIR WITH Trust	16
Bruichladdich Classic Laddie whisky, raspberry, Earl Grey tea, ginger syrup, egg white, lemon juice, Angostura bitters, Joseph Perrier Champagne	

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