

You must inform us of food or other relevant allergies or dietary requirements... Even if you've visited us before. Garnishes aren't listed, ingredients often differ, and it's not a free-from environment, increasing cross contamination. Fish might contain bones. Burgers may not be cooked pink upon request due to legislation and the potential presence of harmful pathogens. **V**-VEGETARIAN **VG**-VEGAN **GF**-GLUTEN FREE **DF**-DAIRY FREE. **Nuts** are in the environment - please ask the team for advice. **O**- OPTION AVAILABLE, BUT YOU NEED TO ASK ONE OF US WHEN ORDERING...



Lunchtime.

Wednesday to Saturday 12pm-3.30pm* / Walk in

PICKY BITS

whilst you decide...

Herby Garlic Olives 4.5

Giant Chillii Corn 3.6

Roasted Honeyed Almonds 3.6

Bakery Bread & Olive Oil 4.95

FOR SHARING

The Butcher's Sharing Board

Celebrating top-quality, butcher-sourced meat and fishmonger-fresh seafood. Perfect for **2-4 to start or a main for 2**. Featuring BBQ beef brioche sliders, crispy chilli squid, and pork belly bites, with baby-leaf side salad and accompanying dips **DFO GFO** 26.5

The 'Garden Of England' Sharing Board

Celebrating the best of seasonal local produce. Perfect for **2-4 to start or a main for 2**. Featuring wild garlic arancini, flamed hand-stretched flatbread, whipped local feta cheese, and a crisp lightly dressed seasonal baby-leaf salad **V VGO DFO GFO** 25.5

Brunch-Inspired SANDO's

Buttermilk Chicken Flatbread

Free-range chicken breast, floured and fried for an ultra-crispy coating, flame-grilled flatbread, garlic mayo, chimichurri, Kent rocket 10.95

BBQ Roasted Pork Toastie

Slow-roasted pork belly with a touch of crackling, Jack Daniels homemade BBQ sauce, local bread, Kentish cheddar cheese **GFO DFO** 10.95

Feta & Asparagus Open Sandwich

Creamy whipped local feta cheese, crispy chilli flame-charred Wye Valley asparagus spears, local and freshly baked Docker bread **V GFO** 9.75

Salmon On Toast

An open sandwich with our 48-hour home-cured salmon fillet slices, cured with juniper and gin. With fresh mint yogurt and homemade pickles, on locally baked sourdough. Finished with a light drizzle of homemade crispy chilli oil **DFO GFO** 9.95

SMALL-ish PLATES

Think **starters**, or build your own **British-style tapas** – two per person hits the spot, or share three-four between two.

Garlic Arancini

Golden Kent-grown wild garlic arancini, with a homemade chimichurri sauce **V VG DF** 7.5

Cured Salmon

Gin and juniper cured Folkestone Trawlers salmon fillet, with pickled cucumber and mint yoghurt **DFO GF** 9.75

Chilli Calamari

Fresh from Folkestone Trawlers, floured and fried with a side of mint yoghurt 9.5

Pork Belly Bites

Six-hour roasted butcher's pork belly with a light crackling, with a sweet mustard sauce **DF GF** 9.25

Whipped Feta

Creamy lightly whipped local feta cheese, warm fresh Docker bakery bread **V GFO** 8.25

Chimichurri Flatbread

Hand-stretched homemade dough, cooked on the flame grill, topped with homemade herby chimichurri **V VG DF** 7.5

Marleys Sliders

Two brioche sliders with juicy steak-mince beef patties:

- One with homemade pickles & our homemade tangy Jack Daniels BBQ sauce
- The other with a perfect combo of homemade candied bacon & sweet mustard sauce **DFO** 9.45

Large[r] Plates & MAINS

The Buddha Bowl

A light and nourishing salad. Wild rice, crisp sugar snap peas, and peppery Kentish rocket meet delicate pickled cucumber and miso-roasted cashews. With sliced Folkestone Trawlers salmon fillet, cured in-house with distilled Kent dry gin and juniper berries. Finish with spicy crispy chilli-infused oil for a zing **VO VGO DF GF** 16.95

+ Swap Salmon to Asparagus to make me veggie!

Signature Buttermilk Chicken

A Marleys favourite. Free-range Aldington Butchers' chicken breast, ultra-crisp in its signature buttermilk coating. Served with mini thrice-cooked potatoes, a creamy homemade hummus, and a house-made organic maple and jalapeño spicy jam for the perfect balance of heat and sweetness 22.95

Wild Garlic Wellington

A celebration of Spring. Hand-foraged Kentish wild garlic wrapped in homemade pastry, creating a golden shell with a vibrant, herbaceous filling. With our chimichurri, rich with smoky depth, and triple-cooked cubed potatoes **V VG DF** 19.5

The Marleys Burger

A long-time favourite, perfected over the years since its debut on our 2018 menu. Two smashed patties, handcrafted with lean beef steak mince from Aldington Butchers, soft brioche bun, smoky chipotle ketchup, sweet burger sauce, crispy onions, Canterbury cheddar, salted fries, and baby leaves **DFO GFO** 16.95

+ Upgrade to Sweet Fries 2.5
+ Upgrade to Grilled Halloumi 3.5

Veggie Burger

A plant based delight. Locally grown sweet potato and seasonal fresh baby spinach leaves, handcrafted into a hearty burger patty, served in a soft fresh Bakery brioche bun warmed on the griddle. Accompanied by a velvety house-made sauce, fresh spring green slaw, lightly dressed baby leaves, and a side of sea-salted skinny chips **V VGO DFO GFO** 16.5

Flame-Seared Tuna Steak

A summery light and fresh dish. Fresh tuna steak from Folkestone Trawlers, grilled to perfection [a little pink]. Accompanied by a vibrant seasonally inspired Kentish heritage tomato salsa, cool mint yoghurt, and Wye-Valley asparagus - offering a balance of delicious Spring flavours **DF GF** 28.5

+ Add Thrice-Cooked Mini Potatoes 4.25

Chargrilled Lamb Loin

Succulent lamb loin from our renowned local butcher, charred to tender perfection [served pink], with sautéed buttery locally grown spring greens, light whipped creamy Kentish feta, house-made crispy chilli oil, and seasonally grown crisp radishes **GF** 27.5

+ Add Thrice-Cooked Mini Potatoes 4.25

Extras On The Side

Skinny Fries **V VG DF GF** 3.75

Sweet Potato Chips **V VG DF GF** 4.25

Thrice-Cooked Mini Potatoes **V VG DF GF** 4.25

Lightly-Dressed Baby Leaf Salad **V VG DF GF** 3.75

Buttered Locally Grown Spring Greens **V GF** 4.85

Wye-Valley Asparagus, Chimichurri **V VG DF GF** 4.95

Allergy, intolerance or dietary requirement? Please see the reverse for the allergen key and more information, or ask the team.

For The Little Ones

Kids Flatbread & Garlic Mayo **V VGO DF** 4.7

Kids Cheeseburger, Salad & Fries **DFO GFO** 7.95

Kids Veggie Burger, Salad, Fries **V VGO DFO GFO** 7.85

Kids Crispy Chicken, Salad & Fries 7.9

Kids Butcher's Sausages, Mashed Potato 7.95