

ALL DAY MENU

Weekdays and Saturday 12:00-21:00 (last orders 15 mins prior)



SMALLER PLATES

[Order a few for a selection or snack, or one as a starter]

Wild Mushrooms **v vg gf*** 5.7

Crispy wild foraged mushroom selection, speciality black-truffle mayonnaise

Brie Poppers **v** 5.95

Goey Canterbury brie cheese, floured and fried, tomato jam on the side

Sweetcorn Fritter **v vg gf** 5.75

Homemade sweetcorn fritters, fresh chive soured cream as a dip

Pork Belly Bites **gf** 6.95

Butchers' pork belly roasted for hours (for a tender meat and crackled top) and cubed, with a lime and honey drizzle

Bread Board **v vg* gf*** 5.2

Fresh warm bread from our favourite local baker (Docker Bakery), flaked sea salt, garlic & herb Kentish rapeseed oil, balsamic vinegar, salted butter, homemade golden hummus

Salt & Pepper Squid 7.2

Floured sea-salt & cracked black-pepper squid, with fragrant herb mayo & lime zest

Original Marleys Sliders 7.0

Mini burgers with lean steak mince from our butcher: one with tomato jam and Canterbury cheddar cheese, and one with truffle mayonnaise and a baby pickle

Wye Farm Asparagus **v vg gf** 5.95

Grilled local asparagus, butter sauce, Kentish basil rapeseed oil, Kent watercress leaves

BIGGER PLATES

[Perfectly sized as a main course]

Slow-Cooked Short Rib **gf** 17.95

Beef short ribs from our butcher, super-slowly roasted. With a rich homemade gravy, creamed local cabbage, and a chive mashed potato

Vegan Wellington **v vg** 14.5

Our famous homemade seitan 'steak', with a Spring-Thyme twist: creamy wild mushroom, tarragon sauce, Kent-grown rocket leaves, with grilled local Wye-farm asparagus

Butchers' Pork Belly **gf** 15.50

The local butchers' best pork belly, long roasted for hours for a tender meat and crispy crackled top, with a creamy chive mashed potato, and a rich cider gravy

+ add: creamed cabbage **v gf** 1.6

Cod Loin & Seashore Veg **gf** 18.5

Fishmonger-fresh grilled cod loin, with seashore vegetables [salty fingers, samphire, oyster leaf], Kent spring onion, tarragon butter sauce, and crispy potatoes

Crispy Coated Chicken **gf*** 14.80

Free-range chicken breast - floured and fried, homemade chive soured cream, basil crispy little potato chunks, Kent-grown watercress, local rapeseed basil oil

Marleys Bowl **v vg gf** 12.5

A balanced salad-inspired bowl of Kent-grown, locally sourced goodness. With spring onion, rocket, candied beetroot, chickpeas, sweet potato, golden hummus, basil oil

Spring Risotto **v vg+ gf** 13

Rich & creamy with Kent grown spring onion, lemon zest, local asparagus, Canterbury Ashmore cheese & a local crème fraiche, with Kentish rapeseed oil

Veggie Burger **v vg* gf*** 12.95

Homemade crispy sweetcorn burger, griddled halloumi, Gatehouse Farm tomato jam. crispy fries, side salad
+ upgrade: sweet potato fries **v vg gf** 2.6
+ upgrade: basil potato chunks **v vg gf** 2.8

Original Marleys Burger 13.65

Lean butchers' steak mince, crispy onions, sliced tomato, spicy homemade burger sauce, local Canterbury Ashmore cheese, salted fries, side salad

+ upgrade: halloumi cheese **v gf** 1.8
+ add: smoked bacon **gf** 1.6

EXTRAS & SIDES

Crispy fries **v vg gf** 2.75

Baby leaf side salad **v vg gf** 2.85

Sweet potato fries **v vg gf** 3.65

Marleys homemade slaw **v gf** 2.95

Kent rocket salad **v vg gf** 3.85

With pine nuts, candied beetroot, Kentish basil-infused rapeseed oil

Lemon & basil potato chunks **v vg gf** 3.8

FOR SHARING

[A starter for 3 or a main for 2]

The Garden Board **v vg*** 17.50

Sweetcorn fritter, crispy wild mushrooms, goey brie poppers, locally baked sourdough bread, a selection of homemade dips and sauces, lightly dressed side salad

The Marleys Board **gf*** 18.50

Lime and honey pork belly bites, salt and pepper squid, goey brie poppers, locally baked sourdough bread, a selection of homemade dips and sauces, lightly dressed side salad



P.T.O. for important allergy info
Please read before ordering >

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Allergy Information:

Please inform us of any food allergies or intolerances before ordering food or drinks. Not all ingredients and garnishes are listed. We cook with and store nuts, gluten and other allergens so it's not a free-from environment. Ask a member of staff for more info. Note: fish may contain bones. GF bread available +55p

Allergen Key:

- v - vegetarian
- v* - ask to adapt to v
- vg - vegan
- vg* - ask to adapt to vg
- gf - gluten free
- gf* - ask to adapt to gf

Pudding, anyone?

Our desserts change daily.

Ask one of us to see the blackboard for treats.

All of our puds are homemade. We get our ice cream from a Kentish family-run business called Taywells. It's amazing!



Our Story

"We met at university studying Hospitality in 2011, where we instantly became joint at the hip. We were so inseparable, that our friends dubbed us 'Marley'. Fast forwarding working overseas for 14 months, a 3-year 5* Hospitality graduate programme, years of studying and learning the industry through moving around the country and learning from the best - and we're here! We opened in December 2018 and 'loving local' has always been at the forefront of what we do. We take quality service and great food to create a comfortable dining experience. Our absolute passion is fresh, homemade, locally sourced food and drink. We want to make sure everyone feels catered for with our inclusive menu's from breakfast to dinner... And everything in-between.

We've had such lovely feedback on what we do since opening, and every ounce of support is so appreciated by us and our little team. Thanks for being here, and thanks for reading this. We hope you enjoy Marleys"

- Mark and Charly