

WED-SAT
5PM-9PM*



DINNER

WITH MARLEYS



A LITTLE NIBBLE WHILST YOU BROWSE?

Herby Nocellara Olives **V VG DF GF** 4.5 | BBQ Corn **V VG DF GF** 3.6 | Honeyed Almonds **V VG DF GF** 3.6 | Docker Bakery Bread & Oil **V VG DF** 4.95

TO START

Crispy Falafel Bites

Ultra crispy on the outside, soft and gooey on the inside. Infused with lots of locally grown fresh green herbs, with a side of punchy chipotle sauce. **V VG DF GF** 7.5

Folkestone Mackerel Fillet

Freshly caught by Folkestone Trawlers, panfried for a gently crisp skin. With a fresh zesty buttermilk sauce and house-pickled Kentish vegetable for a delicate balance of flavours. **DFO GF** 8.95

Note: mackerel may contain bones.

BBQ Pork Sliders

Mini soft brioche buns filled with our famous six-hour-roasted butchers pork belly, shredded and pulled. Topped with vibrant house-pickled red onions and our sweet and sticky BBQ sauce. **DFO** 8.95

Chilli Squid

Fresh squid from Folkestone Trawlers, lightly floured and fried with a hint of fresh red chilli. With a complementing homemade garlic mayo **DFO** 9.5

Chargrilled Flatbread

Soft enriched dough made from scratch daily, hand-stretched and flame-grilled. Topped with a perfectly spiced melted butter drizzle. **V** 7.75

Whipped Feta

Creamy soft Kentish feta - dipping-style. With warm and crusty Docker Bakery sourdough. The perfect blend of rich and rustic. **V GF** 8.25

Charred ‘Elotes’ Corn

Freshly harvested Kentish corn on the cob, cooked ‘Elotes’-style (indulgent Mexican-inspiration): charred on the open flame, with a spiced butter drizzle, a creamy buttermilk sauce, and a helping of parmesan. A little messy, a lot of deliciousness. **V GF** 7.95

TO SHARE

The MARLEYS Board

Celebrating top-quality locally sourced produce. *Perfect for 2 to start or a main for 1-2.* Featuring BBQ brioche sliders, crispy squid, charred creamy-cheesey corn on the cob, and a local baby-leaf salad. 26.5

The GARDEN Board

Celebrating the best of seasonal locally-grown produce. *Perfect for 2 to start or a main for 1-2.* Featuring crispy falafel balls, flamed handmade enriched flatbread, whipped creamy feta cheese, and a local baby-leaf salad. **V** 25.5

OUR TOP PICK

The 18oz PORTERHOUSE Steak

*Premium beef delivered daily, in limited quantities.
Perfect for 2, or 1 if you're hungry!*

Our trusted butcher's finest dry-aged beef, expertly flame-cooked on the bone for maximum flavour and tenderness. Approximately 18oz of prime steak on the T-Bone, served with homemade pickles, two sea-salted fries, and a selection of carefully crafted sauces: red pepper chimichurri, spicy chipotle, and maple jalapeño jam. Perfect for sharing and savouring. **DF GF** 56

ON THE SIDE

Skinny Fries **V VG DF GF** 3.85
Sweet Potato Fries **V VG DF GF** 4.25
Triple-Cooked Mini Potato Chunks **V VG DF GF** 4.25

Lightly Dressed Baby Leaf & Tomato Salad **V VG DF GF** 4.25
Chargrilled Tenderstem, Pickled Red Onion **V VG DF GF** 4.85
Salty Samphire, Spicy Nduja Butter **V VGO DFO GF** 5.25



IMPORTANT ALLERGY INFORMATION

Please inform us of any allergies or dietary requirements, even if you’ve visited us before. Garnishes may not be listed, ingredients can vary, and we are not a completely free-from environment, so cross-contamination is very possible. Seafood may contain small bones that are a choking hazard. Burgers can’t be served rare upon request due to the increased potential of harmful pathogens, in line with FSA guidelines. Please be aware that nuts are present in the kitchen.

V - Vegetarian | **VG** - Vegan | **GF** - Gluten-Free | **DF** - Dairy-Free
VO / **VGO** / **GFO** / **DFO** - Means ‘**option available**’ only upon request when ordering

