5PM-9PM\*





#### 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.  $\checkmark$  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.  $\rm V~GF~8.25$ 

### 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.  $\lor$  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

#### **FOR MAINS**

#### The Steak Buddha Bowl

A light and nourishing salad, topped with high quality lean protein: Wild rice, local sugar snaps and peppery Kentish rocket meet vibrant pickled red onion and hearty miso-roasted cashews. With flame grilled sirloin steak [cooked pink] from our favourite butcher, marinated in a spicy chipotle VO VGO DFO GF 27.95

- Swap sirloin to local tenderstem to make me veggie!

#### **Buttermilk Chicken Breast**

A Marleys favourite. Free-range Aldington Butchers' chicken breast, ultra-crisp in its signature buttermilk coating. With mini thrice-cooked potatoes, a bed of creamy homemade hummus, and maple and jalapeño jam for the perfect balance of heat and sweet. 22.95

+ Add some tenderstem broccolini 4.95

#### **Garlic Pesto Wellington**

Kentish garlic pesto wrapped in homemade pastry, creating a golden shell with a vibrant, herbaceous filling. With chimichurri - rich with smoky depth, and triple-cooked potato chunks. V VG DF 19.75

#### Flame-Seared Tuna

A summer-inspired plate, with a lighter feel. Fresh tuna steak from Folkestone Trawlers, grilled to perfection [cooked pink]. With a vibrant seasonally-inspired Kentish heritage tomato salsa, zesty buttermilk drizzle, and flame-charred tenderstem broccolini. **GF** 28.5

+ Add thrice-cooked potato chunks 4.25

### Butcher's Pork Belly

Our locally renowned and a frequent sell-out. Tenderly roasted pork belly (our butcher's best) - with a golden crackling. Cooked to perfection, low and slow, for six hours minimum. Served with luxuriously creamy browned butter mash, plus homemade rich, velvety gravy in a jug. **DFO GF** 23.5

+ Add some tenderstem broccolini 4.95

## Pan-Fried Sea Bass

Fresh bass fillet from our neighbours at Folkestone Trawlers, cooked in the pan for a crisp skin. With homemade and punchy Nduja-spiced butter, fresh grilled salty samphire and vibrant house-pickled lemon for a zesty fresh kick. With thrice-cooked mini potato chunks. **DFO GF** 25.5

# Falafel Smash Burger

Homemade herby falafel patty smashed on the grill. Served in a soft brioche bun warmed on the griddle. Served with a light zesty buttermilk sauce, smoked chipotle drizzle and Kent-grown rocket. Plus a small salad and seasalted fries on the side. V VGO DFO GFO 16.75

## 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 our butcher, in a soft brioche bun - with smoky BBQ drizzle, sweet burger sauce, crispy onions and Canterbury cheddar. Plus fries and sal

+ Upgrade to sweet potato fries 2.5 / + Grilled gooey halloumi cheese 3.5

### Herbed Lamb Burger

A summery version of our best-selling burger. Starring succulent lean lamb mince from our renowned local butcher, with whipped creamy Kentish feta, flavourful house-pickled red onion, and Kentish rocket. Plus a side of thrice-cooked potato chunks. **DFO** 18.95

# 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 Nduia 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.

