

# The DINNER MENU...

SPRING '25

FROM 5 PM 'TIL LATE  
WEDNESDAY - SATURDAY

## Whilst You Decide...

Herby Garlic Olives **V VG DF GF** 4.5 | Giant Chilli Corn **V VG DF GF** 3.6 | Roasted Honeyed Almonds **V VG DF GF** 3.6 | Docker Bakery Bread & Olive Oil **V VG DF GF** 4.95

## STARTERS & SMALLS

### Wild Garlic Arancini

Crisp golden arancini infused with foraged wild garlic, served with a vibrant chimichurri sauce **V VG DF** 7.5

### Gin-Cured Salmon

Folkestone Trawlers salmon fillet, long-cured in house with Kentish gin, juniper berries, and fresh herbs. Served with a fresh mint yoghurt and pickled cucumber on the side for a delicate balance of flavours **DFO GF** 9.75

### Beef Brioche Sliders

Handcrafted mini patties made in-house with seasoned beefsteak mince from our local butcher, served in soft brioche buns. One topped with homemade pickles and our sweet and sticky Jack Daniels BBQ sauce, the other with candied bacon and sweet mustard – a perfect balance of heat, sweetness, and richness **DFO** 9.45

### Crispy Chilli Squid

Fresh squid from Folkestone Trawlers, floured and fried with a hint of chilli, with a cooling mint yogurt **DFO** 9.5

### Roasted Pork Nibbles

Local butcher's best pork belly, slow-roasted for six hours until tender with perfectly crisp crackling. Cubed, fried, and finished with a silky house-made sweet mustard sauce **DFO GF** 9.25

### Chimichurri Flatbread

Made from scratch using our homemade dough, hand-stretched and flame-grilled, topped with a smoky red pepper chimichurri for bold and flavourful bite **V VG DF** 7.5

### Whipped Feta

Creamy feta - with fresh, warm crusty Docker Bakery bread for the perfect blend of rich and rustic **V GF** 8.25

## DESIGNED TO SHARE

### The Butcher's Board

Celebrating top-quality, butcher-sourced meat and fishmonger-fresh seafood. Perfect for 2-4 to start or a main for 2. Featuring brioche sliders, crispy squid, pork nibbles, with local baby-leaves and accompanying sauces **DFO GFO** 26.5

### The Garden Board

Celebrating the best of seasonal local produce. Perfect for 2-4 to start or a main for 2. Featuring wild garlic arancini, flamed handmade flatbread, whipped feta, with local baby-leaves and accompanying sauces **V VGO DFO GFO** 25.5

### Porterhouse Steak ~ For Two

**Premium beef delivered daily, in limited quantities.** The butcher's finest dry-aged cut, expertly flame-cooked on the bone for maximum flavour and tenderness. Approximately 16oz - prime beef steak on the T-Bone, served with pickled chilli cucumber, sea-salted fries, and a selection of carefully crafted sauces: red pepper chimichurri, smoky chipotle tomato sauce, and maple jalapeño jam. Perfect for sharing and savouring **DF GF** 47.95

## THE MAIN EVENT

### 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. Finished 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 + Add Wye-Valley Chargrilled Asparagus 4.95

### 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

### Sweet Potato & Spinach 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

### 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

### Flame-Seared Tuna

A summery dish with light and fresh accompaniments. Fresh tuna steak fillet from Folkestone Trawlers, grilled to perfection [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

### Butcher's Pork Belly

Our locally renowned and a frequent sell-out: tenderly roasted pork belly (our butcher's best) - crisped to perfection with golden crackling after six hours of careful low-and-slow roasting. Served with luxuriously creamy browned butter mash, plus homemade rich and velvety gravy **DF GF** 21.95. + Add Sautéed Buttered Spring Greens 4.85

### Grilled Sirloin Steak

A prime cut of 10oz sirloin, grilled on the open flame for a smoky char. Sourced from our trusted butcher, the dry-aged Sirloin beef is traceable and hand selected for its rich marbling and tenderness. Served with fresh Wye-Valley asparagus and finished with our house-made chimichurri sauce **DF GF** 27.5 + Add Sea-Salted Crispy Fries 3.75

### Chargrilled Lamb Loin

Succulent lamb from our renowned local butcher, charred to tender perfection [served pink], with sautéed buttery locally grown spring greens, whipped Kentish feta, house-made crispy chilli oil, and seasonally grown crisp radish **GF** 27.5 + Add Thrice-Cooked Mini Potatoes 4.25

## 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

## ALLERGEN & DIETARY INFO

**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. Burgers can't be served rare upon request due to the increased potential of harmful pathogens, in line with FSA guidelines.

**V - Vegetarian | VG - Vegan | GF - Gluten-Free | DF - Dairy-Free**

Please be aware that nuts are present in the environment. Ask us for more info. **VO/VGO/GFO/DFO** - Means 'option available' only upon request when ordering

## TO GO 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

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

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

*The Bistrot.*

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