

# MAIN MENU

Wed, Thur, Fri & Sat 12pm-9pm

-- This menu is printed on 100% recycled paper --



## BITES TO START

Crispy Mushrooms **v vg gf\*** 5.70

Crispy coated wild foraged mushroom selection, tomato jam

Salt & Pepper Squid 7.25

Floured salt and pepper squid, sour cream, zested & grilled lime

Goat's Cheese Fritter **v gf** 5.95

'Kelly's Canterbury' goat's cheese fritters, homemade beet hummus

Pork Belly Bites **gf** 6.95

Butchers' pork belly roasted for hours for a tender meat and crackled top, fresh lime and honey drizzle

Baker's Board **v vg\* gf\*** 5.20

Fresh warm sourdough bread from our favourite local baker (Docker Bakery), flaked sea salt, Kentish rapeseed oil selection, sea-salted butter, homemade beet hummus on the side

Brie Poppers **v** 5.95

Goosey Canterbury brie cheese, floured and fried, Gatehouse Farm tomato jam

Original Marleys Sliders 7.0

Baby-sized burgers with proper steak mince from our butcher, both with Canterbury Ashmore cheese: one with Gatehouse Farm onion relish &, and one with our bacon jam

BBQ Corn Curls **v vg gf** 5.65

Smokey seasoned corn on the cob, zesty mayo

## MAINS & BIG PLATES

Slow-Cooked Short Rib **gf** 17.95

Beef short rib on the bone - from our butcher, super-slow roasted. Rich homemade gravy, creamed Kent-grown cabbage, parsley mashed potato

Vegan Wellington **v vg** 13.50

Our famous secret-recipe homemade 'seitan' rolled in puff pastry, with wild foraged mushrooms, baby-leaf spinach, and creamy garlic and parsley sauce

Butchers' Pork Belly **gf** 15.50

Our butchers' best pork belly, long roasted for hours for a tender meat and crispy crackled top, creamy parsley mashed potato, rich Kentish cider gravy

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

Cod & Seashore Veg **gf** 17.50

Fresh griddled cod loin, seashore vegetables [salty fingers, samphire, sea beet], Kent spring onion, creamy garlic butter sauce, crispy mini potato chunks

Buttermilk Chicken **vg\* gf\*** 14.80

Butterfly free-range organic chicken breast, homemade beet hummus, fresh basil crispy potato chunks, Kent-grown watercress, Kentish basil-infused rapeseed oil drizzle

Marleys Bowl **v vg gf\*** 12.50

A balanced Buddha-inspired bowl of Kent-grown and seasonal goodness: with beetroot yoghurt, local pak choi, sweet potato, cauliflower florets, candied beetroot, topped with local rapeseed oil

Beetroot Risotto **v vg+ gf** 13.0

Rich and creamy risotto with 'Kelly's Canterbury' goat's cheese, locally grown beetroot, baby leaf spinach, garlic and herb Kent-made rapeseed oil to finish

BBQ Burger **v vg** 12.95

Griddled vegan seitan 'steak' burger, Kent pak choi, Gatehouse Farm red onion relish, 'brioche' bun, corn curls, side salad  
+ add on fries **v vg gf** 2.75

Original Marleys Burger 13.65

Lean butchers' steak mince, crispy onions, sliced giant beef tomato, spicy burger sauce, Canterbury Ashmore cheddar cheese, fries, side salad

+ upgrade: halloumi cheese **v gf** 1.8

+ add: smoked bacon **gf** 1.6

+ upgrade: sweet potato fries **v vg gf** 2.6

+ upgrade: basil potato chunks **v vg gf** 2.8

## SOMETHING ON THE SIDE

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

Garlic-roasted cauli **v vg gf** 3.85  
Cauliflower, wild garlic, butter sauce

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

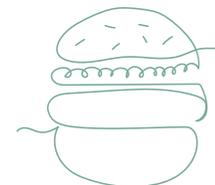
## TO SHARE ...A starter for 3 people or a main for 2 people

The Garden Board **v vg\*** 17.50

BBQ corn curls, crispy wild foraged mushrooms, goosey Canterbury brie poppers, locally baked sourdough, a selection of homemade dips and sauces

The Marleys Board **gf\*** 18.50

Lime and honey pork belly bites, salt and pepper lime-zest squid, goosey brie poppers, locally baked sourdough, a selection of homemade dips and sauces



**P.T.O. for important allergy info**  
PLEASE READ BEFORE ORDERING >>

## 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!



## The Marleys 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*