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Important Allergy Information

It's so important that we keep you safe. PLEASE read this before ordering.

Most dishes include allergens, so our kitchen isn't free-from, meaning it's quite unsuitable for serious sufferers.

We handle and store nuts and gluten. Our food store and cooking equipment is space-limited, so we cannot guarantee zero cross-contamination. Be aware that fish can sometimes contain small bones. Garnishes aren't listed.

ALLERGEN KEY

V - vegetarian

VG - vegan

GF - gluten free

DF - dairy free

VGO - vegan option available if requested

GFQ - gluten free option available if requested

[sometimes the "O" means we remove an item from your dish rather than have the ability to replace or swap it]

You need to let us know of dietary requirements - every time you place an order with the team.

* Even if you're a regular * -- we always need a reminder as the dish or ingredients might've changed since last time!



MAIN MENU

WEDNESDAY - SATURDAY
12:00-15:30* | 17:00-21:00*

Small Plates

...A PERFECT STARTER, OR ORDER A FEW FOR BRITISH TAPAS-STYLE DINING

Chimichurri Flatbread **V VG DF** 5.90

Homemade garlic chimichurri, smothered on our hand-stretched, flame-scorched grilled flatbread

Beet-Cured Salmon **DF** 7.95

House-cured fishmonger-fresh salmon fillet slices, naturally salt-cured [like gravlax] with Kentish beetroot. On a little bed of citrus barley grains, with a fresh basil dressing and pickled local radishes to garnish

Asparagus Fritter **V VG DF GF** 6.90

A gently grilled fritter, made with top-notch Wye Valley asparagus and Kent-grown baby spinach leaves. With a homemade beetroot and sesame tahini on the side

Halloumi Chunks **V GFO** 6.90

Small bite-sized gooey halloumi cheese chunklets, floured and fried, with our house tomato relish for dipping

Pork Belly Bites **DF GF** 7.95

Our locally-famous pork belly [straight from the butcher], roasted for 6 hours for a gently crackled top and a moist centre. With homemade Kent apple and walnut jam - a little sweetness for a perfect pairing

Crispy Salt & Pepper Squid **DF** 7.95

Only the best fresh squid from our fishmonger - cut into rings [calamari style] before being floured, fried, and seasoned to perfection. Served with ever-popular chipotle mayonnaise for a gentle kick

Creamy Whipped Butterbean **V VGO DF GFO** 6.25

Velvety and healthy, whipped-up butterbeans finished with a drizzling of Kentish runny honey, and roasted local radishes. With warm and crusty Docker bakery sourdough bread to dunk and spread

Sharing Boards

The Original Marleys Board **DFO**

A ready-made sharing board of our favourite small dishes we offer. Feat. pork belly bites, crispy salt and pepper squid, gooey halloumi cheese chunks, warmed local sourdough 22.75

The 'Garden Of England' Board **V VGO DFO**

Classic favourites of ours - veggie style. Grilled asparagus & spinach fritters, a flame-grilled flatbread with creamy whipped butterbean to dip and spread, gooey halloumi chunks 22.50

YOU MUST INFORM US OF ANY DIETARY REQUIREMENTS EVERY TIME YOU ORDER
PLEASE CHECK THE ALLERGEN KEY **OVERLEAF OBEFORE ORDERING ANYTHING.**
MANY INGREDIENTS AND GARNISHES AREN'T LISTED AND CHANGE FREQUENTLY

Large Plates

Marleys Poke Bowl **V VG DF** 15.50

Our version, inspired by Kent's seasonal veg. Creamed beet tahini, spring onion tossed barley grains, roasted radishes, peppery local rocket, charred asparagus, zesty crumb - accompanied by a flame-grilled flatbread

Romney Marsh Lamb Chop **DF GF** 24.50

Our butchers' loveliest lamb chop cooked to perfection. On top of creamy whipped butterbean with roasted pink radishes, and a garlic-infused chimichurri drizzled all over for a mildly-spiced flavour that packs a punch

Classic Buttermilk Chicken **GFO** 18.50

A base of vibrant and velvety beetroot tahini, underneath our butchers free-range chicken breast. Buttermilk coated and fried for an ultra-crispy coating, with a sweet-basil dressing and thrice-cooked potato chunks

Marleys Smash Burger **DFO** 15.50

Two butchers beef-steak patties grilled - with melted Kentish cheese, crispy tobacco fried onions, sweet house relish, house burger sauce - in a soft brioche bun, with fries and a leafy Kent rapeseed oil-dressed salad
+ *butchers bacon* 2.50 + *griddled gooey halloumi* 3.50

Original Flat Iron Steak **DFO GF** 23.50

Pretty hard to come by, flat iron is a lean butchers' beef shoulder cut. Cooked how you like (we recommend medium) with flame-charred marinated seasonal broccoli florets, and a homemade chipotle-spiced soft butter
+ *triple-cooked crispy potato chunks* 3.95

Monkfish & Seashore Veg **DFO GFO** 25.95

Gently grilled lean and meaty monkfish - fresh from our fishmonger. With a chipotle and spring onion burnt butter, potato chunks, and mixed seashore veg - including classic salty samphire. Topped with a zesty crumb

Double Veggie Burger **V VGO DFO GFO** 14.95

Two handcrafted black-bean grilled patties, melted smoked applewood 'cheese', house burger sauce, local rocket, chipotle mayo, and a soft 'brioche' bun. With sea-salted fries and a lightly dressed baby leaf side salad
+ *upgrade to sweet potato fries* 2.0

Butchers Pork Belly **DFO GF** 18.75

The -known slow-cooked pork belly -- roasted for 6 hours to get that signature soft texture and a perfectly lightly crackled top. With creamy springy mashed potato and a deliciously rich Kent-cider gravy on the side
+ *chargrilled mustard-marinated broccoli* 4.50

Crispy Vegan Chicken **V VG DF** 17.0

The homemade secret-recipe seitan returns as crispy 'chicken'. With Kentish spring-onion infused light barley grains, peppery local rocket leaves, and a homemade chipotle-spiced mayo dressing

Don't
forget
your
sides.

Fries **V VG DF GF 3.50**

Sweet potato fries **V VG DF GF 3.95**

Thrice-cooked potato chunks **V VG DF GF 3.95**

Baby leaf salad with Kentish Oils garlic & herb rapeseed **V VG DF GF** 3.50

Roasted local radishes with chimichurri drizzle **V VG DF GF** 3.80

Chargrilled asparagus with whipped butterbeans **V VG DF GF** 4.70

Flame-grilled broccoli with a smokey-mustard marinade **V VG DF GF** 4.50