

# Children's Food

## Kids Flatbread & Homemade Hummus **V VG DF**

Freshly homemade dough, made into a flatbread. Flame-grilled to order, served with creamy hummus dip on the side 4.5

## Kids Cheeseburger **DFO GFO**

A handmade beef burger patty, soft bun, with local cheddar cheese and a slice of tomato. Plus fries and salad on the side 7.9

+ add some bacon 1.5

+ swap to sweet potato fries 1.5

## Kids Crispy Chicken

A buttermilk coated fried [free-range] chicken breast. With fries and a side salad 7.9

## Kids Veggie Burger **V VGO DFO GFO**

Handmade (very lightly spiced) bhaji-style patty, in a soft brioche bun.

With our cool garlic & herb creamy sauce, and a tomato slice. Plus fries and a side salad 7.5

## Kids Soup Of The Day **VO VGO DFO GFO**

Homemade winter-warming soup, full of seasonally-inspired locally sourced goodness, with bread and butter. Ask for today's flavour 6.5



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## Allergy Info

**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**

**GFO - 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!

## The Dinner Menu

5pm-9pm\*

Wednesday to Saturday



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

## Made For Sharing

**The Original Marleys Board** ..... 23.75

Our 'everything' sharing board: a selection of our favourite small plates for 2-3 people as a starter or 1-2 as a tapas-style main. Featuring the likes of slow-roasted pork belly bites, crispy fresh squid, gooey Kentish goats cheese poppers, locally baked warmed sourdough bread

**The Garden Of England Board** ..... **V VGO DFO** 23.25

Our 'veggie friendly' sharing board: an offering of our best starter-size dishes for 2-3 people, or for 1-2 people as a tapas-style main course. Including onion pakora, gooey local goats cheese poppers, hand-stretched and a flame-grilled flatbread with cauliflower puree dip

## Starters & British Tapas

### Goats Cheese Poppers **V**

Kentish rich and creamy goats cheese from 'Curd & Cure', homemade sticky hot honey sauce 6.95

### Buttermilk Chicken Bites

From our butchers - free range chicken breast in chunks, crispy coated, with spicy sriracha honey drizzle 7.95

### Crispy Onion Pakora **V VG DF GF**

Kent-grown shredded onions in a lightly spiced pakora, wild garlic and fresh herb dip 6.5

### Chilli Squid **DF**

Floured and fried 'Folkestone Trawlers' fresh squid rings, mild and sweet homemade chilli and citrus vinaigrette, Kent-grown rocket 8.5

### Beet-Cured Salmon Crostini **DFO GFO**

Fishmonger salmon fillet, salt-cured with Kentish beetroot in-house, homemade crostini using Folkestone 'Dockery Bakery' bread, herby garlic drizzle 8.5

### Pork Belly Bites **DF GF**

Six-hour roasted pork belly from our favourite butcher: with a gentle crackling, homemade contrasting sweet Kentish pear jam to pair 8.5

### Chargrilled Flatbread Board **V VGO DFO**

Hand-stretched homemade dough - cooked on the flame, 'Kentish Oils' garlic rapeseed, homemade truffle butter, salt flakes, citrus-chilli vinaigrette 6.5

### Winter-Warming Soup **VO VGO DFO GFO**

Homemade in small batches with fresh locally-sourced veg or ingredients, Folkestone baked warm 'Dockery' sourdough, proper salted butter 6.95  
*Ask us for today's flavour or check the board by the bar*

## Something On The Side

**Fries** ..... **V VG DF GF** 3.6

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

**Thrice-cooked crispy mini potato chunks** ..... **V VG DF GF** 3.95

**Baby leaf salad** with Kentish Oils garlic & herb rapeseed ..... **V VG DF GF** 3.6

**Whipped parsnip** with pomegranate and truffle oil ..... **V VG DF GF** 4.5

**Caramelised shallots** with a chickpea crumb ..... **V GF** 4.5

**Sautéed Kentish kale** with citrus-chilli dressing ..... **V VG DF GF** 4.85

## Picky bits whilst you decide?

**Garlic & herb marinated olives** 4.5 / **Roasted Salted Almonds** 2.5 / **Salted Dried Corn** 2.5 / **Local Sourdough & Kentish Oil** 3.75

## From Our Butcher

### Pan-Seared Duck Breast **DF GF**

Duck breast [cooked slightly pink], parsnip puree, pickled Kent blackberries, candied shallot, garlic salt, sautéed locally grown curly kale 24.95  
+ **add triple-cooked crispy potatoes** 2.5

### Bang-Bang Buttermilk Chicken

Free-range breast: ultra-crispy buttermilk coated, spicy gochujang bang-bang sauce, creamy homemade hummus, thrice-cooked mini potato chunks 19.5

### Slow-Roasted Pork Belly **DFO GF**

Our locally-famous six-hour roasted pork belly: lightly crackled, sage and onion creamy mashed potato, caramelised shallot, rich homemade gravy 19.5  
+ **add some sautéed local curly kale** 2.95

## For The Veggies

### Wild Mushroom Arancini **V VG DF**

Hand-picked wild mushrooms in a handcrafted breaded arancini, seasonally grown warming winter-veg ratatouille, Kentish red-wine sauce 17.5

### Grilled Cauliflower 'Steak' **V VG DF GF**

Flame-grilled Kent-grown marinated cauli, mild aromatic curried sauce, juicy pomegranate jewels, hand-stretched flatbread 16.95

## Our Favourites

### Pan-Fried Halibut **DF GF**

'Folkestone Trawlers' skin-on fresh halibut, homemade smooth and flavourful curried sauce, citrus and chilli dressing, sautéed Kentish kale leaves 25.95

### Sirloin Steak & Truffle Butter **DFO GF**

The best steak, always traceable and hand-selected by our local long standing family-run butchers: sirloin is prized for being lean, juicy and tender.  
Cooked on the open flame grill and served pink [recommended], homemade moreish soft truffle butter, local seasonally grown curly kale 24.5  
+ **add sea-salted fries** 3

## Hand-Crafted Burgers

### The Marleys Burger **DFO GFO**

Two smashed patties made with butchers' lean beef-steak mince, soft brioche from the bakery, gochujang spiced bang-bang sauce, crispy fried onions, our famous house burger sauce, Kentish 'Curd & Cure' cheddar cheese, crispy seasoned fries and lightly dressed baby-leaf salad on side 15.95  
+ **add some butchers smoked back bacon** 2.5  
+ **upgrade to some local goats cheese** 3.5

### The Veggie Burger **V VGO DFO GFO**

Handmade crispy onion and sweet potato pakora-style patty, brioche bun, herby garlic sauce, salted fries and dressed baby-leaf salad on the side 15.5  
+ **upgrade to sweet potato fries** 2