

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 23.25
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** 22.95
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 7.9

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 8.25

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 8.25

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 7.95

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 6.25

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 6.9
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 cauliflower 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?

Chilli & Garlic olives 4 / Roasted Salted Almonds 2 / Salted Dried Corn 2 / Local Sourdough & Kentish Oil 3.25

From Our Butcher

Pan-Seared Duck Breast DF GF
Duck breast [cooked slightly pink], cauliflower 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

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 19.25
+ **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

Skirt Steak & Truffle Butter DFO GF
The best steak, always hand-selected by our local long standing family-run butchers: skirt cut is from the plate - and is prized for being much fuller in flavour and very lean, over tender. Cooked on the flame grill and served pink [recommended], homemade soft truffle butter, local seasonally grown curly kale 24
+ **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 15.9
+ **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 15.25
+ **upgrade to sweet potato fries 2**

