

AFTERNOON TEA

Available 12pm to 5pm

Cream Tea 9.50pp
Buttermilk Scones | Clotted Cream | Jam
+ Choice of Jing Tea

Classic Afternoon Tea 24.95pp
Finger Sandwiches
Buttermilk Scones | Clotted Cream | Jam
Selection of Pastries + Choice of Jing Tea

Sparkling Afternoon Tea 28.00pp
Classic Afternoon Tea + 125ml glass of Prosecco

Indulgent Afternoon Tea 31.00pp
Classic Afternoon Tea + 125ml glass of Champagne

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Opening Hours

Drinks

Sunday – Thursday | 11.00am – Midnight

Friday – Saturday | 11.00am – 01:00am

Food

Monday – Sunday | 07.00am – 11.00pm

(v) – No Meat or Fish

* Gluten Free

All items on the menu are subject to availability.

Food Allergies and Food Intolerance

We welcome enquiries from customers who wish to know whether any meals contain particular ingredients.

Nut Allergy

All items listed may contain traces of nuts.

If you have any concerns, please contact the Duty Manager.

All prices correct at time of printing.

All prices in GBP.

Gratuities are discretionary.

Prices may be subject to change.

All prices are inclusive of VAT at the current rate.

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This menu is available in large print.

AQUA 

BAR | LOUNGE | CONSERVATORY

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Welcome to Aqua Bar & Lounge

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We're passionate about our food and sourcing the best sustainable British ingredients.

All our dishes are freshly prepared from good quality seasonal and regional produce.

LIGHT BREAKFAST

Available 7am to 11am

Toasted Bloomer with Jams	3.95
Breakfast Brioche Bap	5.95
Choose 2 from:	
Bacon Sausage Egg	
Stacked American Style Pancakes	5.95
Choose from	
Maple Syrup Berry Compote	
Eggs Benedict	7.50
Ham Hen's Eggs Hollandaise English Muffin	
Continental Breakfast Basket	10.95

LIGHT BITE

Available 11am to 11pm

Roasted Mixed Nuts	3.50
Marinated Olives*	3.50
Toasted Homemade Focaccia	3.50
Hummus Olive Oil	
+ Tapenade	3.00
Homemade Soup of The Day	6.50
Served with Artisan Breads	
Sticky Chicken Wings	6.95
Apple Slaw	
Whitebait	6.50
Garlic Mayonnaise	
Smoked Mackerel Pate (H)	7.50
Pickled Cucumber Ribbons Sour Dough Sliced Bread	

THE CLASSICS

Available 12pm to 6pm

Served with Salad Garnish and Fries on a choice of White or Brown Bloomer Bread. Gluten free bread available.

The Classic BLT Bloomer	11.95
Chargrilled Bacon Lettuce Mayonnaise Tomato	
Club Sandwich Bloomer	13.00
Grilled Chicken Bacon Fried Egg	
Tomato Lettuce Mayonnaise	
Croque Monsieur	12.95
Ham Cheese Bechamel Sauce	
+Fried Egg	1.00
Thai Green Curry (V)	12.95
Sticky Rice Mixed Salad	
+ Chicken	4.00
+ Prawn	4.00
Baked Sweet Potato*	
Mixed Salad	
Filled with Chickpea Curry (Vegan)	12.95
Chilli Con Carne	13.95
Bangers and Mash	14.50
Butcher's Finest Cumberland Ring Onion Gravy Greens	
Macaroni Cheese(V)	11.95
Creamy Cheese and Parsley Sauce Garlic Ciabatta Bread	

ARTISAN CHEESES

Available 12pm to 11pm

Three 8.75 | Five 11.75 | Seven 14.95

Barkham Blue

The deep yellow, moist interior is spread with dark blue. It has a rich blue taste, smooth buttery texture with a melt in the mouth flavour, without the harshness associated with some blue cheeses.

Oxford Blue

In 1994, Baron Pouget first developed the recipe for Oxford Blue which, over a period of time, was adjusted and refined to its present form: a creamy semi-soft blue cheese.

Wigmore

Sweet delicate sheep's milk cheese made by Anne and Andy Wigmore of Reading, Berkshire.

Rosary Ash

Light and zesty goat's milk log rolled in ash, the traditional covering for young goat's cheese. Made by Chris Moody in the village of Landford in Wiltshire.

Waterloo

An unpasteurised cow's milk cheese. A mould-ripened soft cheese, with a yellow interior. The rind is a grey/rust colour and the cheese itself is runny, buttery and lightly salty towards the outside, with a firmer consistency and more acidic flavour toward the centre.

Spenwood

A hard-pressed cheese made from unpasteurised Ewe's milk, fully matured for six months with a natural rind. Well-developed nutty flavour similar to Parmesan.

Tunworth

Award winning cheese with a long-tasting nutty and sweet milky flavour.

Served with Chutney | Crackers | Grapes | Celery



FROM THE GRILL

Available 12pm to 11pm

Char-grilled 8oz Sirloin Steak*	23.95
Char-grilled 8oz Rib Eye Steak*	26.95
1/2 Roast Chicken*	14.50

All above served with
Watercress | Mushroom Ketchup | Parmesan Fries | Red Wine Jus

Cajun Chicken Burger	13.50
Grilled Brioche Bun Tomato Gherkin Marlow Sauce Lettuce Mayonnaise Apple Slaw Fries	

Steak Burger	15.50
Grilled Brioche Bun Tomato Gherkin Marlow Sauce Lettuce Mayonnaise Apple Slaw Fries	

Grilled Haloumi Burger (v)	13.50
Grilled Brioche Bun Tomato Gherkin Burger Relish Lettuce Mayonnaise Apple Slaw Fries	

Let's personalise your burger...

Crushed Avocado	3.50
Onion Jam	1.50
Mature Cheddar	1.50
Red Leicester	1.50
Pulled Pork	3.50
Bacon	1.50
Fried Egg	1.50

FROM THE SEA

Available 12pm to 11pm

Moules Frites*	11.50
Fries	

Skate with Beurre Noisette*	17.50
Capers	

Grilled Salmon*	16.50
Green Peas Sun Dried Tomato Sauce Vierge	

Sustainable Fish and Chips	15.50
Marlow Beer Battered Gurnard Fillet Hand Cut Chips Tartare Sauce Peas Puree Lemon Wedge	

SIDES

Rocket & Parmesan Salad, Balsamic Glaze	4.50
House Salad*(H)	4.50
Sautéed Green Vegetables*	4.50
Hand-Cut Chips, Rosemary Salt*	4.50
Skinny Fries*	4.50
Sweet Potato Fries*	4.50
Beer Battered Onion Rings, Garlic Mayo	4.50
Macaroni and Cheese	4.50

INDIAN

Available 2pm to 11pm

APPETISERS

Poppadum Indian pickle* (v)	2.50
Onion Bhaji* (v)	3.50
Vegetable Samosas (v)	6.95

STARTERS

Lamb Seekh Kebab*	6.45
Lamb Mince Patties Indian Spices	

Chicken Tikka*	5.95
Chicken Indian Spices Creamy Yoghurt	

Fish Amritsari	6.00
White Fish Crispy Batter Ajwain Seeds	


Sesame Tandoori Prawns*	8.50
Prawns Yoghurt Sesame Seeds	


Zafrani Paneer Tikka* (v)	5.00
Cottage Cheese Saffron Indian Spices	

Chana Chat (v)	5.95
Chickpeas Mint Yoghurt Tamarind Sev Spices	


MAINS

All mains served with Pilau Rice

Dal Tarka (v) 	11.50
Lentils Chilli Cumin Coriander Butter	

Palak (v) 	
Spinach Indian Spices Cumin Dry Methi	
+ Paneer (v)	12.50
+ Chicken	15.00
+ Lamb	15.00

Prawn Moilee 	15.00
Prawn Mild Moilee Sauce Tomato Black Mustard Seeds	

Tikka Masala 	
Tomato Sauce Yoghurt Spices Cream Butter	
Chicken	15.00
Prawn	16.00
Paneer	12.50

Rogan Josh 	
Tomato Onion Aromatic Spices	
Chicken	14.50
Lamb	15.00

Vindaloo	🌶️🌶️🌶️
Onion Based Sauce Potato Indian Spices	
Lamb	14.00
Prawn	15.00

Biryani	🌶️🌶️
Saffron Flavoured Basmati Rice Indian Spices	
Chicken	14.00
Prawn	15.50
Lamb	15.50
Vegetable (v)	12.50

Jalfrezi	🌶️🌶️
Tomato Sauce Mixed Peppers Onion Coriander Cumin	
Chicken	14.00
Lamb	14.50
Vegetable (v)	12.50

SIDES

Plain Naan (v)	2.00
Garlic Naan (v)	2.50
Paratha (v)	2.50
Raita * (v)	2.00
Bombay Aloo (v)	4.50
Aloo Palak	4.50

HOMEMADE DESSERTS

Available 12pm to 11pm

Warm Chocolate Fondant	8.95
Vanilla Ice Cream	
Fresh Fruit Platter (Vegan)*	7.50
Citrus Sorbet	
Warm Mango and Apple Pie	8.50
Crispy Coconut Top Coconut Jelly Natural Yogurt Ice Cream	
Rhubarb Vanilla Parfait	7.95
Poached Rhubarb Creme Anglaise	
Lemon Crème Brûlée Cheesecake	7.95
Raspberry Sorbet Chocolate Soil	

SANDWICHES & WRAPS

Available 11am to 6pm

Served with Crisps and Salad Garnish on a choice of White or Brown Bloomer Bread. Gluten free bread available.

Cheese and Pickle Sandwich (v)	6.95
Cheddar Cheese Branston Pickle Tomato	
Ham and Mustard Sandwich	7.50
Honey Roasted Ham Dijon Mustard	
Salmon and Cream Cheese Sandwich	8.50
Smoked Salm Black Pepper Cream Cheese	

Caesar Salad Wrap	7.50
Lettuce Caesar Dressing	
+ Chicken	4.00
+ Avocado	4.00
Burrito Wrap	7.50
Rice Beans Mixed Leaves	
Prawn Marie Rose Wrap	8.00
Prawn Marie Rose Sauce Mixed Leaves	

SALADS

Available 12pm to 11pm

Caesar	10.95
Baby Gem Parmesan Anchovies Croutons Boiled Egg Caesar Dressing	
+ Chicken	3.50
+ Tuna	4.00
+ Salmon	4.00

Niçoise*	11.95
Lettuce Tomatoes Olives Boiled Egg French Beans Anchovies French Dressing	
+ Salmon	4.00
+ Tuna	4.00

Avocado and Cray Fish Salad	13.95
Lettuce Mixed Peppers Sesame Oil Dressing	

Super Food Salad	13.95
Quinoa Broccoli Avocado Spinach Pomegranate Pumpkin Seeds	

