

Minerals

Fever-Tree 200ml 4.25
Tonic Water, Light Tonic,
Mediterranean Tonic, Ginger Ale

Mineral Water 330ml 4.25 / 750ml 5
Still & Sparkling

Fentimans 275ml 5.25
Ginger Beer, Victorian Lemonade,
Rose Lemonade, Wild Elderflower

Coke/Diet Coke 200ml 5.25

Red Bull 330 ml 5.25

Cocktails

Aperol Spritz 15

Passion Fruit Mojito 15

Pimm's 15

No Alcohol Mocktails

Berry Splash 9

Shirley Ginger 9

Gin 25ml

Bombay Sapphire (40% abv) 6.80

Marlow Gin (43% abv) 7.70

Botanist Islay Dry (46% abv) 8.80

Beefeater Pink Strawberry (37.5% abv) 6.30

Hendrick's (41.1% abv) 8.80

Non Alcohol Gin: 25ml

Tanqueray (0% abv) 5.75

Vodka 25ml

Absolut Vodka (40% abv) 5.80

Grey Goose (40% abv) 7.80

Rum 25ml

The Kraken Black Spiced Rum (40% abv) 6.30

Bacardi (37.5% abv) 5.80

Cognac 25ml

Courvoisier (40% abv) 5.80

Liquor 25ml

Baileys (17% abv) 6.80

Amaretto Disaronno (28% abv) 6.80

Whiskey 25ml

Johnnie Walker Black Label (40% abv) 7.30

Jack Daniel's (40% abv) 6.80

Laphroaig 10yr old (40% abv) 7.80

Glenmorangie 10yr old (40% abv) 7.80



THE COMPLEAT ANGLER

The Compleat Angler started its life as a very small inn owned by Wethereds Brewery and was known as the "Riverside Inn", boasting some six rooms. Izaak Walton is believed to have written his world famous book on angling in and around Marlow in 1653 and it is from his book that the name of the inn was later taken.

The Compleat Angler was always a very popular and fashionable place frequented by the artists and intellectuals of the period – Edgar Wallace, Dame Nellie Melba, J M Barrie, Phil May, the famous Punch artist, Scott Fitzgerald, Noel Coward, Nancy Mitford and Tallulah Bankhead, plus many others.

In 1888, the landlord of The Compleat Angler was Mr Robert Kilby who subsequently bought the hostelry from the brewery in 1923. Mr Kilby was responsible for adding the restaurant on the site, which was vacated when the old wooden bridge was demolished and replaced by the suspension bridge built by Tierney Clarke. After Mr Kilby's death, Mrs Kilby continued to run The Compleat Angler, but in 1928 she sold it to Alfred Yarrow, the founder of Yarrow shipbuilders. On his death in 1932, he left the hotel to his daughter Lady Dawson, whose husband was then the king's physician. As Lord and Lady Dawson had no interest in running the "pub", their recently married daughter, Lady Bowater and her husband Sir Ian Bowater, persuaded Lord and Lady Dawson to let them "have a go". They continued to run and expand the hotel until June 1980 when they sold it to Trusthouse Forte Limited. In 1996, Trusthouse Forte sold The Compleat Angler to Granada, who then sold it in 2001 to Macdonald Hotels.

Internationally renowned for its beautiful location and high standards, the Compleat Angler remains a hotel frequented by royalty, celebrities and film stars – which have included the late Diana, Princess of Wales, Omar Sharif, Margot Robbie and Clint Eastwood, to name a few. On Thursday 24th June 1999, The Compleat Angler made history when Her Majesty the Queen ate out, for the very first time, at a public restaurant outside London – albeit at a private function. His Excellency, Arpad Goncz, the President of Hungary, invited the Queen, accompanied by the Duke of Edinburgh and Prince of Wales, to be his guests at The Compleat Angler. The hotel was chosen not only because of its powerful reputation for quality coupled with absolute discretion, but also because of its unrivalled view of Marlow Bridge and the River Thames

William Tierney Clarke, who designed Marlow Bridge, opened in 1832 also designed the larger scale Szechenyi chain bridge that spans the Danube linking the twin cities of Buda and Pest. They are in fact the only two surviving suspension bridges that Clarke built.

We hope you enjoy becoming part of the history of this beautiful building and have a wonderful stay and meal with us.

Light Bites

Charred Padrón peppers	7.5
Tossed in sea salt & served with a velv roasted garlic aioli	
Tempura-Battered Prawns	14
Served with pickled cucumbers & Vietnamese dipping sauce	
Mixed Greek Olives	6.5
Grilled Sourdough	6.5
with parsley butter	
Smoked Nuts	6.5

Gourmet Burgers

Buttermilk Chicken Burger	23.5
Free-range chicken fillet, buttermilk-marinated & fried golden, finished with a smoky gochujang glaze	
Angus Beef Burger (Brioche bun)	23.5
Bloody marry ketchup, tomato, lollo bionda, red onion, cheddar cheese	
Halloumi Burger (Brioche Bun)	21.5
Bloody marry ketchup, tomato, lollo bionda, red onion, cheddar cheese	

All served in a toasted brioche bun with aged cheddar, crisp lettuce, vine tomato house pickles & triple-cooked chips

Classic Mains

Traditional Haddock & Chips	24.5
Sustainably sourced haddock in a crisp batter, served with thick-cut chips, mushy peas, tartare sauce & a wedge of lemon	
Chicken Milanese	23.5
Breaded and butterflied chicken breast dusted with Parmesan cheese on a bed of greens, fried egg and creamy truffle sauce	
King Prawn Linguini	21
White wine, chilli, cherry tomato, parsley (607 kcal)	

Salads

Add chicken OR smoked salmon	9
Classic Caesar Salad	16
Little gem lettuce, croutons, aged parmesan, anchovy (470 kcal)	
Greek Salad	16
Feta cheese, mixed peppers, cherry tomato, cucumber, Olives, mustard dressing	

Sandwiches

All served in freshly baked ciabatta bread

Classic Chicken	18
Served with crispy bacon, egg mayonnaise, fries and mixed leaf salad (840 kcal)	
Smoked Salmon & Dill Cream Cheese	18
Served with crisps and mixed leaf salad	
Avocado, Grilled Veg & Rocket (VE)	15
Served with crisps and mixed leaf salad	

Grill & Salad

Tandoori Spiced Chicken Tikka	16
Crunchy kachumber salad & mango chutney	
Harissa Spiced Halloumi	16
Warm couscous salad, honey-lime dressing & toasted almonds	

Soy-Ginger Marinated Beef Skewers	18
Crunchy vegetable salad & toasted sesame seeds	
Chicken Satay	16.5
Asian slaw, satay sauce, lime wedges & crushed peanuts	

Desserts

Choc & Passionfruit Cheese Cake (VE)	10
Serve with orange sorbet	
Vanilla Crème Brûlée	11
Seasonal berries, scottish shortbread	
Isle Of Arran Ice Cream (VG)	10.5
3 Boules, selection of flavours available(676 kcal)	
Regional Cheese Board (VG)	17.5
Trio of artisan cheese, crackers, grapes & chutney	

VE= Vegan &VG = Vegetarian | Adults need around 2000 kcal a day.

Drinks

Sparkling Wine

	125ml / bottle
Prosecco Movendo NV (10.5% abv)	10.75 / 51

Champagne

	125ml / bottle
Taittinger Brut Réserve NV (12.5% abv)	18.25 / 91
Taittinger Rosé NV (12% abv)	19.75 / 106

White Wine

	125ml / 175ml / 250ml / bottle
Viertalo White 2022 (12% abv)	7.25 / 10.25 / 14.25 / 35
San Giorgio Pinot Grigio 2022 (12% abv)	8.25 / 11.25 / 15.25 / 46
Jackson Estate Sauvignon Blanc 2022 (13% abv)	11.25 / 16.25 / 22.25 / 63

Red Wine

	125ml / 175ml / 250ml / bottle
Viertalo Tempranillo, Garnacha 2022 (12% abv)	7.25 / 10.25 / 14.25 / 35
Hillville Road Shiraz 2021 (13.5% abv)	7.75 / 10.75 / 14.25 / 38.5
Quid Pro Quo Malbec 2022 (14% abv)	11.75 / 16.75 / 22.25 / 66

Beer

Corona (4.5% abv)	330ml	6.5
Bulmers Cider (4.5% abv)	500ml	7.5
Draught Beer		
Peroni Nastro	half pint	4.80 / pint 7.95
Azzuro (5% abv)		
Rebellion Lager (4.4% abv)	half pint	5 / pint 8

Low Alcohol Beer

Peroni Libera (0% abv)	330ml	6
Soft drinks		
Still or sparkling water	750ml	5

Hot drinks

English Breakfast	5.25
Earl Grey	5.25
Espresso	5.25
Macchiato	5.25
Americano	5.25
Flat White	5.25
Latte	5.25
Cappuccino	5.25
Extra Shot	1.75
Hot Chocolate	5.25

Decaffeinated tea, coffee and alternative milks available on request.