



MACDONALD
COMPLEAT ANGLER

We are wild about fish at Macdonald Hotels and Resorts. Our white fish is caught from wild sustainable sources. Fish isn't our only food passion; we care where and how all our ingredients have been reared or produced. All lamb and beef is Scottish, with beef matured for a minimum of 21 days. Our chicken is from the UK and Red Tractor certified. Pork is the best of British – Red Tractor pork sausages and our bacon is British dry cured. It's our dedication to serving only the highest quality food that makes us different.

DRINKS MENU

COCKTAILS



Expertly crafted by blending our finest whiskies and spirits infused with locally sourced Scottish herbs and botanicals, this selection will take your taste buds on a trip to the Highlands.

FORAGED OLD FASHIONED £11.00

Glenkinchie 12yo, foraged pine needle tincture,
Double infused heather honey and finished with barrel-aged bitters

ISLAY MANHATTAN £11.00

Bruichladdich Classic Laddie & Port Charlotte
Whiskies paired with a classic orange and ginger combination

AULD PAL NEGRONI £11.00

Dalwhinnie 15yo, suze gentian and bianco vermouth,
Nose of toffee and honeysuckle, a warm manuka honey herbal palate

BLACKWATCH ESPRESSO MARTINI £11.00

Talisker 10yo infused with Edinburgh's janszoon
Coffee beans, coffee liqueur, Amaro and cold brew

DUNDEE SOUR £11.00

Blackwoods Gin, hot cross bun, Dundee cake, apricot, lemon and spices

WILD FIZZ £11.00

Caorunn Gin, lemon verbena, wild nettle,
Peach liqueur and fino sherry, topped with prosecco

SIGNATURE COLLECTION

CHERRY BAKEWELL SOUR	£11.00
Maraschino Cherries, Amaretto, Tuaca, Lemon juice, Egg white, Sugar syrup, Flaked Almonds	
THE HEFNER (AKA Porn Star Martini)	£12.50
Absolut Vanilla, Passoa, Passion fruit, Sugar syrup, Champagne	
CLASSIC CHAMPAGNE	£14.50
Courvoisier VS, Angostura Bitters, Brown Sugar, Champagne	
GIN GARDEN	£11.00
Gin, Elderflower liqueur, Cucumber, Apple Juice	
COSMOPOLITAN	£11.00
Citrus vodka, Cointreau, lime, cranberry juice and orange zest	
PEACH BELLINI	£11.00
White peach purée topped with prosecco	

MOCKTAILS



The world's first distilled non-alcoholic spirits. In honour of this wild and natural world, the finest ingredients are harvested and individually cold macerated, distilled and then blended to capture nature's true spirit.

SEEDLIP & FEVER-TREE TONIC	£8.00
Seedlip Spice 94, classic Fever-Tree Tonic and garnished with fresh lemon and grapefruit	
SEEDLIP MOJITO	£8.00
Seedlip Garden 108 with lime, sugar and fresh mint	
VIRGIN PINA COLADA	£7.00
Blended pineapple and lime juices, cream and coconut syrup	
SUNSHINE BLUSH	£7.00
Cranberry and orange juices, a touch of grenadine And topped with white lemonade and fresh passion fruit	

SPIRITS

GIN	25ml
Beefeater _ Origin – London, England	£6.15
Recommended serve – Lime	
Beefeater Pink _ Origin – London, England	£6.15
Recommended serve – Strawberry	
Beefeater 24 _ Origin – London, England	£7.00
Recommended serve – Strawberry	
Tanqueray _ Origin – London, England	£7.00
Recommended serve – Lime	
Bombay Sapphire _ Origin – Hampshire, England	£7.00
Recommended serve – Lime	
Hendricks _ Origin – Girvan, Scotland	£7.00
Recommended serve – Cucumber	
Martin Millers _ Origin – London, England	£7.00
Recommended serve – Cucumber	
Warner Edwards Honeybee _ Origin – Harrington, England	£7.00
Recommended serve – Lemon Slice	
Warner Edwards Elderflower _ Origin – Harrington, England	£7.00
Recommended serve – Lemon Slice	
Warner Edwards Rhubarb _ Origin – Harrington, England	£7.00
Recommended serve – Orange Slice	
Caorunn _ Origin – Speyside, Scotland	£7.00
Recommended serve – Fresh Apple	
The Botanist _ Origin – Islay, Scotland	£7.00
Recommended serve – Grapefruit	
Opihr _ Origin – London, England	£7.00
Recommended serve – Orange Slice	
Tarquin's _ Origin – Cornwall, England	£7.00
Recommended serve – Lime	
Whitely Neill Rhubarb & Ginger _ Origin – Liverpool, England	£7.00
Recommended serve – Fresh Apple	
Whitely Neill Raspberry _ Origin – Liverpool, England	£7.00
Recommended serve – Orange Slice	
Brockmans _ Origin – Woking, England	£7.00
Recommended serve – Grapefruit Zest	

Bathtub Gin _ Origin – Kent, England	£9.00
Recommended serve – Orange Zest	
Griffiths Brothers _ Origin – Henley, England	£9.00
Recommended serve – Lemon Zest	
Gin Mare _ Origin – Barcelona, Spain	£9.00
Recommended serve – Lemon Zest	
Little Bird _ Origin – London, England	£9.00
Recommended serve – Grapefruit	
King of Soho _ Origin – London, England	£9.00
Recommended serve – Grapefruit	
Silent Pool _ Origin – Guildford, England	£9.00
Recommended serve – Orange Zest	
Tanqueray 10 _ Origin – London, England	£9.50
Recommended serve – Lime	
Monkey 47 _ Origin – Black Forest, Germany	£9.50
Recommended serve – Lime	
Rock Rose _ Origin – Caithness, Scotland	£9.00
Recommended serve – Orange Zest	
Pink Pepper _ Origin – Cognac region, France	£9.50
Recommended serve – Lemon Zest	

VODKA	25ml
Russian Standard	£5.50
Absolut Blue	£5.50
Absolut Flavours	£5.50
Belvedere	£6.50
Grey Goose	£7.50
Ogilvy	£7.50
Toad Rye	£7.50
Black Cow Milk	£7.50
Holy Grass	£7.50
Ciroc	£7.50

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WHISKEY/WHISKY

Single Malt	25ml	Blended	25ml
Ardbeg 10y/o	£8.00	Grants	£5.50
Laphroaig 10y/o	£8.00	Monkey Shoulder	£6.50
Talisker 10y/o	£8.00	Johnny Walker Black Label	£7.00
Isle of Jura Original	£7.00	Chivas Regal	£7.00
Isle of Jura Superstition	£8.00	Japanese	
Highland Park 12y/o	£7.00	Nikka from the Barrel	£10.50
Glenkinchie 12y/o	£8.50	Nikka Coffey Grain	£10.50
Glenlivet 12y/o	£7.50	Hibiki Harmoni	£12.50
Craggenmore 12y/o	£8.00	Irish	
Glenmorangie 10y/o	£7.00	Jameson	£5.60
Glenmorangie Quinta Ruban	£11.00	Bushmills	£6.10
Glenmorangie extremely rare 18y/o	£16.00	American/Canadian	
The Balvenie double wood 12y/o	£7.50	Jack Daniels	£5.60
The Balvenie Caribbean Cask 14y/o	£9.00	Jack Daniels Single Barrel	£8.50
Auchentoshan 12y/o	£7.00	Canadian Club	£5.40
Auchentoshan Three Wood	£10.00	Makers Mark	£6.50
Oban 14y/o	£10.00	Buffalo Trace	£6.10
Dalwhinnie 15y/o	£9.50	Woodford Reserve	£7.00
Lagavulin 16y/o	£9.50		
Macallan Gold	£8.50		
Macallan 18y/o	£25.00		
Glenfiddich 12y/o	£7.00		
Glenfiddich 15y/o	£9.00		
Glenfiddich 18y/o	£13.00		

RUM

Cuba	25ml	Barbados	25ml
Bacardi Carta Blanca	£5.25	Mount Gay	£5.40
Havana Club Especial	£5.60	Trinidad & Tobago	
Havana Club 7y/o	£7.00	The Kraken	£6.50
Bermuda		Guatemala	
Goslings Black Seal	£7.25	Ron Zacapa 23y/o	£11.00
Jamaica		Ron Zacapa XO	£17.00
Captain Morgan-Dark	£5.40		
Captain Morgan-Spiced	£5.25		
U.S. Virgin Islands			
Sailor Jerry	£6.00		

EAU DE VIE

	25ml
Janneau VSOP	£7.00
Clos Martin VSOP 8y/o	£8.00
Dupont Calvados VSOP	£8.00
Poire Williams	£6.50
Bepi Tosolini Grappa	£9.50
Courvoisier VS	£5.80
Hennessy VS	£6.10
Remy Martin VSOP	£7.50
Hennessy Fine de Cognac	£9.00
Remy Martin XO	£18.00
Hennessy XO	£18.00
Louis XIII	£125.00

LIQUEURS

Amaretto Di Saronno	£6.00
Archers	£6.00
Baileys	50ml - £6.00
Benedictine	£6.00
Cointreau	£6.00
Drambuie	£6.00
Kahlua	£6.00
Malibu	£6.00
Midori	£6.00
Sambucca	£6.00
Southern Comfort	£6.00
Tia Maria	£6.00
Grand Marnier	£6.50

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WINE

WHITE WINE

125ml 175ml

TERRE FORTI TREBBIANO CHARDONNAY

£7.00 £8.00

This is an easy drinking wine which is dry and fresh
In style. It has aromas of apples and pears with some citrus fruit

LA MAGLIA ROSA PINOT GRIGIO

£7.00 £9.00

A well-rounded wine with flavours of white fruits
And delicate floral notes. Dry and crisp with an elegant, light body

SPY VALLEY SAUVIGNON BLANC

£10.00 £13.00

A dry, light bodied wine packed full of bold
Fruity flavours of citrus fruits, passion fruit and gooseberry

JOURNEYS END CHARDONNAY

£11.00 £14.00

This single vineyard wine has aromas of citrus
Fruit, some tropical fruit and a slight hint of almonds

RED WINE

TERRE FORTI SANGIOVESE

£7.00 £8.00

This is a fresh, dry red with some classic Sangiovese
Character: crisp cherry and raspberry fruit with ripe tannins

ALTO BAJO MERLOT

£7.00 £9.00

Wonderfully aromatic with complex notes of red fruits and liquorice

VALDIVIESO VALLEY PINOT NOIR

£9.00 £11.00

A juicy medium-bodied Pinot Noir with plenty
of ripe cherry and wild raspberry with a hint of sweet spice

CATENA MALBEC

£10.00 £14.00

This is a rich, dark wine. The flavours and aromas are plums, dark
chocolate and blackberries with some spice

DINASTIA VIVANCO RIOJA RESERVA

£11.00 £15.00

A well-aged Tempranillo with the principle flavours
Being strawberries, red cherries and spicy oak with hints of tobacco

ROSÉ WINE	125ml	175ml
TERRE FORTI SANGIOVESE ROSATO	£7.00	£8.00
This rosé wine is light and fruity, with simple Flavours of cherries and summer fruits. Very easy drinking		
THE BULLETIN ZINFANDEL ROSÉ	£8.00	£10.00
Slightly sweet, with red berry flavours		
COTES DE PROVENCE MIRABEAU ROSÉ	£11.00	£15.00
Elegant Provençal flavours of wild strawberries and berries		

SPARKLING & CHAMPAGNE

PROSECCO DOC VITELLI	£8.00
DE CASTELLANE CHAMPAGNE ROSE	£12.00
LAURENT PERRIER LA CUVÉE BRUT	£13.00

BEERS & MINERALS

DRAUGHT BEER	PINT
EAST COAST IPA	£6.00
PERONI	£6.00

BOTTLED BEER & CIDER

BECKS BLUE 275ML	£4.50
HEINEKEN 330ML	£5.00
CORONA 330ML	£5.00
PERONI NASTRO AZZURO 330ML	£5.00
ASAHI SUPER DRY 330ML	£5.00
GUINNESS 520ML	£6.00
BULMERS CIDER 500ML	£6.00
REBELLION RED 500ML	£6.00
REBELLION BLONDE 500ML	£6.00

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MINERALS

SPEYSIDE GLENLIVET WATER	£2.85
COKE	£3.60
DIET COKE, COKE ZERO	£3.50



TONICS & MIXERS

FEVER-TREE TONIC WATER 200ML	£2.50
FEVER-TREE LIGHT TONIC 200ML	£2.50
FEVER-TREE MEDITERRANEAN TONIC 200ML	£2.50
FEVER-TREE ELDERFLOWER TONIC 200ML	£2.50
FEVER-TREE GINGER ALE 200ML	£2.50
FEVER-TREE BITTER LEMON 200ML	£2.50

SOFT DRINKS

From the best UK producers, we bring you an award-winning range of the finest soft drinks. No added sugar, colours or preservatives, just the freshest ingredients, lovingly crafted for Your enjoyment.



LUSCOMBE ORGANIC RASPBERRY CRUSH	£3.90
LUSCOMBE ORGANIC DAMASCENE ROSE BUBBLY	£3.90
LUSCOMBE ORGANIC ST CLEMENTS	£3.90



BELVOIR LIME & LEMONGRASS PRESSE	£3.90
BELVOIR ELDERFLOWER & ROSE PRESSE	£3.90



FIREFLY PEACH & GREEN TEA BOTANICAL	£3.90
FIREFLY KIWI, LIME & MINT BOTANICAL	£3.90

HOT DRINKS

TEA

Silk pyramid bags containing the finest loose tea leaves



ENGLISH BREAKFAST	£4.95
EARL GREY	£4.95
PURE CAMOMILE	£4.95
ELDERFLOWER & BLOSSOM	£4.95
SUPERFRUITY	£4.95
SIMPLY SENCHA GREEN TEA	£4.95

COFFEE

ESPRESSO	£4.30
DOUBLE ESPRESSO	£4.80
AMERICANO	£4.95
CAPPUCCINO	£5.10
LATTE	£5.10
FLAT WHITE	£5.10
MOCHA	£5.25
CAFETIÈRE	£5.25
CAFETIÈRE FOR TWO	£8.25
HOT CHOCOLATE	£5.25

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ALL DAY DINING MENU

CAKES £4

FROSTED CARROT

COFFEE & WALNUT

GLUTEN FREE CHOCOLATE BROWNIE

LIGHT BITES

JOHN ROSS JR HOT SMOKED SALMON AND FREE RANGE POACHED EGG £10
Watercress, beetroot, caper salad, black onion seeds

SUPER FOOD SALAD (V) £8/£16
Freekeh grain, avocado, roasted butternut, caramelised red onion, pistachio pumpkin and pomegranate seeds with natural yoghurt dressing

CAESAR SALAD £8

ADD Smoked Salmon £8

ADD Red Tractor Certified Chicken £8

ADD grilled Seasonal Vegetable £4

PRAWN COCKTAIL £12
Classic prawn cocktail, crisp lettuce, Marie Rose sauce

MACSWEEN HAGGIS BON BONS £7
Arran mustard mayonnaise

SOUP & SANDWICHES

CHEF'S MARKET SOUP WITH HOMEMADE SODA BREAD	£6
STEAK SANDWICH DIJONNAISE	£16
Minute steak, Dijon mustard mayonnaise, rocket and mushroom on toasted ciabatta	
CLUB	£15
Red tractor certified chicken, bacon, egg mayonnaise, lettuce and tomato on white or wholemeal bread	
THE GARDEN CLUB	£12
Grilled seasonal vegetables, avocado and houmous on toasted sour dough	

SANDWICHES

Sandwiches are served on white or brown bread with crisps and coleslaw

Prawn Marie Rose	£10
Free Range egg Mayonnaise and Cress	£8
Home Baked Cured Ham and Arran Mustard	£8
Isle of Mull Cheddar and Pear Chutney	£8
John Ross Jr. Smoked Salmon, Creamed Cheese and Cucumber	£10

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HOME COMFORTS

PRIME SCOTCH BEEF BURGER	£15
Pretzel bun, coleslaw, lettuce, tomato, red onion and French fries	
Add bacon and cheddar cheese	£1
Add grilled mushroom or fried eggs	£2
FRESH HADDOCK & HAND CUT CHIPS	£15
Beer battered haddock, crushed garden peas, tartar sauce	
RIGATONI ALLA BOLOGNESE	£14
Authentic Italian pasta with traditional Bolognese sauce and parmesan	
SCOTCH LAMB & CHICKPEA CURRY WITH BASMATI RICE	£17
Light curry sauce finished with coconut and coriander	
TRADITIONAL MACARONI CHEESE	£12
authentic Italian pasta with Mull cheddar cream sauce	

DESSERTS

TREACLE TART WITH ARRAN DAIRIES VANILLA ICE CREAM	£7
STICKY TOFFEE PUDDING WITH TOFFEE SAUCE & VANILLA ICE CREAM	£7
LOCAL CHEESE PLATE	£12
Selection of five artesian cheeses, oatcakes, chutney and grapes	

THE COMPLEAT ANGLER HISTORY

The Compleat Angler started its life as a very small Inn owned by Wethereds brewery and was known as the “Riverside Inn”, which boasted 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 this 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, 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 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 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.

William Tierney Clarke who designed Marlow Bridge also designed the 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.



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