

MARLE

SUNDAY LUNCH MARCH 2022

FAMILY STYLE

TO START

PUNTARELLE ALLA ROMANA WITH WINTER TOMATOES

CAVALO NERO RISOTTO WITH RICOTTA SALATA

GRILLED SQUID WITH CIME DI RAPA AND CHILLI OIL

TO FOLLOW

ROAST CHICKEN WITH BABY FARM CHARD

CREAMED SPINACH

BOULANGERE POTATOES

TO FINISH

PEAR HAZELNUT AND CHOCOLATE TART WITH CRÈME FRAÎCHE

OR

HECKFIELD CHEESE WITH ROSEHIP JELLY AND OATCAKES

£55

A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL
ALL PRICES ARE INCLUSIVE OF VAT AT THE CURRENT RATE
IF YOU HAVE ANY SPECIFIC DIETARY REQUIREMENTS PLEASE TALK TO YOUR WAITER
WHO WILL BE HAPPY TO HELP

MARLE

VEGAN SUNDAY LUNCH MARCH 2022

FAMILY STYLE

TO START

GRILLED ARTICHOKE WITH BLACK WINTER TRUFFLES AND WHITE BEANS

PUNTARELLE ALLA ROMANA WITH WINTER TOMATOES

WINTER LEAF SALAD WITH OLIVE AND MINT DRESSING

TO FOLLOW

GRILLED TROMPEA ONIONS WITH FREEKAH SALAD AND SAUCE SOUBISE

CRUSHED FARM POTATOES WITH WILD GARLIC

FARM GREENS

TO FINISH

LEMON AND SEMOLINA SHORTBREAD WITH BLOOD ORANGE SORBET

£ 48

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