

MARLE

SAMPLE ALC DINNER MENU MAY 2023

TO SHARE

FARM VEGETABLES WITH LEMON LABNEH 12

PLATE OF MORTADELLA 15

TO START

GOAT'S CURD WITH SPRING VEGETABLE SALAD AND HERB OIL 18

GNOCCHI CACIO E PEPE 22

VEAL TARTARE WITH RAW ARTICHOKE, CELERY AND PECORINO 25

MORELS ON BRUSCHETTA WITH WILD GARLIC AND CRÈME FRAICHE 20

RAW MACKEREL WITH RHUBARB GRANITA AND HONEY CRÈME FRAICHE 22

WHITE ASPARAGUS WITH PINK FIR POTATOES, BLACK CAVIAR AND SALAD CREAM 25

TO FOLLOW

ROAST HALIBUT TRANCHE WITH GREEN PEPPERCORN SAUCE AND FARM SPINACH 44

PORK CHOP WITH SLOW COOKED BROAD BEANS, ANCHOVY CRÈME FRAICHE AND CRISPY SAGE 36

FARM LAMB WITH LENTILS, GREEN ASPARAGUS, LOVAGE SALSA VERDE AND HORSERADISH 36

ROAST RIVER TEST TROUT WITH PEPPERS, BLACK OLIVE, FLOWERING ROCKET AND AIOLI 38

SHALLOTS WITH FREEKAH, SPICED TOMATO SAUCE AND GARLIC YOGHURT 29

DUCK BREAST WITH CHARD PURÉE, BEETROOT AND ENDIVE 38

TO ACCOMPANY

FARM SPINACH SALAD WITH SHALLOT DRESSING 9

CRISPY POTATOES WITH BLACK GARLIC VINAIGRETTE, SOUR CREAM AND SOFT HERBS 11

FARM GREENS WITH TWO FIELDS OLIVE OIL 10

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

TO FINISH

FLAKY ALMOND TART WITH GARIGUETTE STRAWBERRY SORBET 13

ORANGE BLOSSOM PANNA COTTA CAKE WITH POACHED RHUBARB 13

ST EMILION WITH CRUSHED AMARETTI AND CREAM 14

TRIO OF ICE CREAMS 15

MINT STRACCIATELLA, SHEEP'S YOGHURT AND BORAGE HONEY RIPPLE, RHUBARB SORBET

CHEESE

CORRA LINN, SPARKENHOE BLUE, BRIGHTWELL ASH

WITH OATCAKES AND CRAB APPLE JELLY 18

DESSERT WINE & FORTIFIED

DOMAINE CASTÉRA, JURANÇON, FRANCE 2018 14

DOMAINE DE BEAURENARD, RASTEAU GRENAT VDN, RHÔNE VALLEY, FRANCE 2020 16

PORTO RAMOS PINTO RPIO TAWNY 10 ANOS, DOURO PORTUGAL 12