

MARLE

FAMILY STYLE
SAMPLE SUNDAY LUNCH MENU JUNE 2023

TO START

COLD ASPARAGUS SOUP WITH TARRAGON OIL

GRILLED MACERATED OYSTER MUSHROOM WITH FRIED POLENTA AND SALSA VERDE

POUNDED HERITAGE TOMATOES WITH SEA BEETS, FETA AND BRUSCHETTA

TO FOLLOW

ROASTED GUINEA FOWL WITH FARM CARROTS AND WATERCRESS SAUCE

SLOW COOKED ROMANA COURGETTES WITH TARRAGON

POTATO TERRINE

TO FINISH

RHUBARB AND STRAWBERRY ETONMESS

HECKFIELD CHEESE AND WESTCOMBE CHEDDAR WITH OATCAKES AND MEDLAR JELLY

TRIO OF ICE CREAMS

ROASTED STRAWBERRY AND BALSAMIC VINEGAR, LEMON VERBENA FIOR DI LATTE AND MELON SORBET

£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

FAMILY STYLE
SAMPLE VEGETARIAN SUNDAY LUNCH MENU JUNE 2023

TO START

COLD ASPARAGUS SOUP WITH TARRAGON OIL

GRILLED MACERATED OYSTER MUSHROOM WITH FRIED POLENTA AND SALSA VERDE

POUNDED HERITAGE TOMATOES WITH SEE BEATS, FETA AND BRUSCHETTA

TO FOLLOW

ROASTED MAMMOLE ARTICHOKE WITH FARM ASPARAGUS AND WATERCRESS SAUCE

SLOW COOKED ROMANA COURGETTES WITH TARRAGON

POTATO TERRINE

TO FINISH

RHUBARB AND STRAWBERRY ETONMESS

TRIO OF ICE CREAMS

ROASTED STRAWBERRY AND BALSAMIC VINEGAR, LEMON VERBENA FIOR DI LATTE AND MELON SORBET

£48

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