

MARLE

A LA CARTE SAMPLE NOVEMBER

LEMON VERBENA MARGARITA 18

COFFEE NEGRONI 18

DOLCE VITA SPRITZ 16

TO SHARE

PLATE OF FARM BABY FENNEL AND RADISHES WITH FENNEL TOP LABNEH 11

A PLATE OF SAN DANIELE 12

TO START

MUSSEL FARFALLE WITH FARM FENNEL, PERNOD AND SAFFRON 24

SHEEPS MILK RICOTTA WITH ROAST FARM QUINCE, COBNUTS AND CHARD 17

BURRATA WITH WILD MUSHROOMS ON BRUSCHETTA AND LEEK OIL 21

TALEGGIO RISOTTO WITH SPECK AND WET WALNUTS 22

CRAB SALAD WITH PUNTARELLE, RADISHES, LEMON MAYONNAISE AND CARTA DI MUSICA 22

TO FOLLOW

TROUT WITH SALSA ROSSA, SLOW COOKED FENNEL, PRESERVED LEMON AND CRÈME FRAICHE 33

VEAL LOIN WITH ROAST CELERIAC AND SAUCE CHARCUTIERE 36

STUFFED ONION SQUASH WITH LABNEH, BROWN BUTTER, CRISPY SAGE AND HONEY 26

FARM LAMB WITH KOLHRABI TOP PUREE, FARRO AND BRAISED RADICCHIO 36

HALIBUT WITH SPROUT TOPS, ROMANESCO PUREE AND GREEN MANDARIN BUTTER 36

TO ACCOMPANY

MAUREEN LETTUCE WITH CAESAR DRESSING 9

CRISPY POTATOES WITH BLACK GARLIC VINAIGRETTE, SOUR CREAM AND FINE HERBS 9

PURPLE KALE WITH LEMON THYME BUTTER 9

TO FINISH

APPLE AND ALMOND TART WITH CRÈME FRAICHE 9

CHOCOLATE MOUSSE CAKE WITH ESPRESSO CREAM 9

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

