

MARLE ON THE ITALIAN TERRACE
DINNER MENU

A LITTLE PLATE OF RADISHES WITH WALNUT DRESSING

MORELS AND WILD GARLIC ON TOASTED SOURDOUGH

Jenkyn Place, Classic Cuvée, Hampshire, England 2014

BROAD BEANS, FREEKEH AND CHARD WITH MARINDA TOMATOES AND TOUM

F.X Pichler, "Ried Burgstall", Federspiel, Riesling, Wachau, Austria 2018

ARTICHOKES, PEAS AND ASPARAGUS VIGNOLE WITH PANISSE

JERSEY ROYALS WITH SOFT HERBS

HOME FARM LETTUCE WITH SHALLOT AND SHERRY DRESSING

Pyramid Valley, Orange Pinot Gris, North Canerbury, New Zealand 2019

NUT CHEESE WITH NETTLES, CARTA DI MUSICA AND FENNEL

Sandeman, 20 Year Old Tawny, Oporto, Portugal

RHUBARB TART WITH PEACH BLOSSOM ICE CREAM

La Spinetta, 'Oro' Moscato Passito, Piedmont, Italy 2008

£75

Wine Pairing £65

A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL
ALL PRICES ARE INCLUSIVE OF VAT AT THE CURRENT RATE
PLEASE NOTE - ALL WINES AND VINTAGES ARE SUBJECT TO AVAILABILITY