

MARLE

MARCH SAMPLE A LA CARTE MENU

TO SHARE

- FRIED VIOLA ARTICHOKE WITH FONDUTA 12
PLATE OF JESUS DU PAYS BASQUE AND FARM VEGETABLES 12

TO START

- WINTER TOMATO, BLOOD ORANGE, GRUMOLO AND WALNUT MISO 21
RABBIT TORTELLINI EN BRODO WITH ALEXANDERS 23
ROAST BEETROOTS WITH GOAT'S CURD, JOSTABERRIES AND MIXED SEEDS 20
PARSLEY ROOT SOUP WITH MACKEREL, AGRODOLCE DRESSING AND TOASTED BREADCRUMBS 19
TROUT CARPACCIO WITH RHUBARB, PINK RADICCHIO AND POMELO 24
CRAB CAKE WITH BROWN CRAB MAYONNAISE, AGRETTI AND CHILLI OIL 25

TO FOLLOW

- RED MULLET WITH SLOW COOKED FENNEL, SHELLFISH BUTTER AND KALE 32
GRILLED SQUASH WITH WINTER TOMATOES, SHEEP'S MILK RICOTTA AND AGRESTO 26
FARM LAMB WITH KALETTES, JERUSALEM ARTICHOKE AND ANCHOVY BUTTER 36
MONKFISH WITH CLAM STEW, ALMONDS AND AIOLI 38
FARM VEGETABLES WITH BAKED POLENTA, PICKLED CHILLI AND SOUR CREAM 29
PORK CHOP WITH SAVOY CABBAGE, CAPERS, CORNICHONS AND POTATO PUREE 36

TO ACCOMPANY

- FARM BITTER LEAVES WITH CITRUS DRESSING 9
CRISPY POTATOES WITH BLACK GARLIC, 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

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TO FINISH

- RHUBARB MASCAPONE AND GINGER CAKE WITH POACHED RHUBARB 13
TREACLE TART WITH FARM CREAM AND CANDIED KUMQUATS 12
ESPRESSO JELLY, CHOCOLATE PANNACOTTA WITH PRUNES IN ARMAGNAC 12
TRIO OF ICE CREAMS 15
FIOR DE LATTE ICE CREAM, BLOOD ORANGE SORBET, LEMON ICE CREAM

CHEESE

- HAFOD CHEDDAR, HARBONE BLUE, AND ST TOLA 18
WITH WALNUT MELBA TOAST AND RED WINE FIGS

DESSERT WINE & FORTIFIED

- PORTO RAMOS PINTO RPIO TAWNY 10 ANOS, DOURO PORTUGAL 12