

MARLE

FAMILY STYLE

SAMPLE SUNDAY LUNCH MAY 2023

TO START

SAN DANIELE CROQUETTA WITH WILD GARLIC AIOLI

SHEEP'S MILK RICOTTA WITH MACERATED TOMATO AND CUCUMBER

POTATO AND NETTLE SOUP

TO FOLLOW

PORK SHOULDER COOKED IN MILK WITH SAGE AND LEMON

PURPLE SPROUTING BROCCOLLI WITH CAPER DRESSING

ROASTED CARROTS WITH FENNEL SEEDS

TO FINISH

BUTTERMILK PANNA COTTA WITH STRAWBERRIES AND MAGNOLIA

WIGMORE WITH OATCAKES AND CRABAPPLE JELLY

TRIO OF ICE CREAM

MINT STRACCIATELLA, SHEEP'S YOGHURT AND BORAGE HONEY RIPPLE, RHUBARB 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 SUNDAY LUNCH MAY 2023

VEGETARIAN MENU

TO START

PEA SALAD WITH PECORINO AND SPRING ONIONS

SHEEP'S MILK RICOTTA WITH MACERATED TOMATO AND CUCUMBER

POTATO AND NETTLE SOUP

TO FOLLOW

ROASTED CELERIAC WITH BROWN BUTTER, CAPERS AND WHITE ASPARAGUS

PURPLE SPROUTING BROCCOLLI WITH CAPER DRESSING

ROASTED CARROTS WITH FENNEL SEEDS

TO FINISH

ORANGE AND ALMOND CAKE

MERINGUE, CREAM AND STRAWBERRIES

TRIO OF ICE CREAM

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

£48

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