

MARLE

A LA CARTE SAMPLE MENU JUNE 2022

APERITIF

HECKFIELD SUMMER CUP 15

HAMPSHIRE FARM FIZZ 22

SCOTTISH GOLD RUSH 20

TO SHARE

A PLATE OF SAN DANIELE 12

FARM RADISHES AND BEETROOT WITH CARROT YOGHURT 8

TO START

TAGLIOLINI VONGOLE WITH CLAMS AND FARM PARSLEY 18

BEEF TARTARE WITH FRIED POTATO, GREEN PEPPERCORN CRÈME FRAICHE 22

HECKFIELD FARM LETTUCE WITH ELDERFLOWER DRESSING AND HONEY WALNUTS 16

TO FOLLOW

WILD SEABASS WITH PEPPERONATA, FARM ROCKET, BLACK OLIVE AND AIOLI 34

LAMB FILLET WITH PEAS, BROAD BEANS AND HORSERADISH 32

CHICKPEA CURRY WITH CHARD, LABNEH AND DUKKAH 24

TO ACCOMPANY

FARM GREENS WITH GARLIC OIL 9

MASHED POTATOES WITH BUTTERMILK 9

SALAD OF BUTTERHEAD LETTUCE WITH VERJUS DRESSING AND FARM FLOWERS 9

TO FINISH

CHOCOLATE AND CARAMEL TART WITH CREAM 9

SWEET CICELY CUSTARD POT WITH GARIGUETTE STRAWBERRIES 9

HECKFIELD CHEESE WITH OATCAKES AND PEAS 12

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