

MARLE ON THE ITALIAN TERRACE  
DINNER MENU

A LITTLE PLATE OF RADISHES WITH ANCHOÏADE

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MORELS AND WILD GARLIC ON BRIOCHE

Jenkyn Place, Classic Cuvée, Hampshire, England 2014

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SALAD OF CRAB WITH SHAVED ASPARAGUS, YOUNG LEAVES AND LEMON MAYONNAISE

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

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GRILLED SIRLOIN WITH CRUSHED BROAD BEANS, PENCIL LEEKS, HORSERADISH AND JUS

JERSEY ROYALS WITH HERB CRÈME FRAICHE

HOME FARM LETTUCE WITH SHALLOT AND SHERRY DRESSING

Château Belle-Vue, 'La Renaissance', Bhamdoun, Lebanon 2006

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BARON BIGOD WITH NETTLES, CARTA DI MUSICA AND HONEYCOMB

Sandeman, 20 Year Old Tawny, Oporto, Portugal

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RHUBARB TART WITH PEACH BLOSSOM ICE CREAM

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

£95

Wine Pairing £95

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 CHANGE