

MARLE

A LA CARTE MENU SAMPLE SEPTEMBER 2023

TO SHARE

PLATE OF FARM VEGETABLES WITH LABNEH 10
FRIGGITELLI PEPPERS WITH SMOKED CODS ROE 12

TO START

FINE BEAN SALAD WITH SALTED ALMONDS, YELLOW DATTERINI AND HERB CREME FRAICHE 19
BURRATA WITH YELLOW PEACHES, TOMATO AND BASIL OIL 21
ARANCINI RAGU WITH TOMATO SAUCE AND PARMESAN 22
OCTOPUS PANZANELLA 21
CRAB WITH WHOLEGRAIN POLENTA, N'DUJA AND MARJORAM 24
TORTELLINI WITH GOAT'S CURD, CORN BUTTER AND GIROLLES 19

TO FOLLOW

ROAST SEA BASS WITH CORN PUREE, SAUCE VIERGE AND COURGETTE FRITTI 42
MONKFISH WRAPPED IN LEEKS WITH VADOUVAN BUTTER, CARROT PUREE AND CRISPY CURRY LEAVES 39
IMAM BAYELDI WITH PICKLED CURRANT CHUTNEY AND LABNEH 29
PORK CHOP WITH HONEY & MUSTARD SAUCE AND APPLE, RADISH & SPRING GREEN SLAW 34
ROAST DUCK WITH GREENGAGE, KOLHRABI AND CAULIFLOWER 36
STUFFED PATTY PAN WITH RATATOUILLE, PISTOU AND PINE NUT PUREE 30

TO ACCOMPANY

FARM LITTLE LEAF SALAD WITH SHALLOT DRESSING 9
HOME FARM POTATOES WITH CRÈME FRAICHE 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

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TO FINISH

MUSCOVADO RYE TART WITH BOURBON CREAM AND NECTARINES 15

DARK CHOCOLATE SEMIFREDO WITH ESPRESSO CARAMEL AND COFFEE CREAM 15

APPLE AND BLACKBERRY GALETTE WITH BLACKBERRY ICE CREAM 16

TRIO OF ICE CREAMS 15

MUSCAT GRAPE SORBET

PLUM ICE CREAM

CASSIA ICE CREAM

CHEESE

WIGMORE, COOLEA AND SHROPSHIRE BLUE WITH OATCAKES AND HONEYCOMB 18

DESSERT WINE & FORTIFIED

FLEURFONTEIN, KEERMONT, STELLENBOSCH, SOUTH AFRICA NV 15

VIN SANTO, ISOLE E OLENA, TUSCANY, ITALY 2010 22

BEN RYE, PASSITO DI PANTELLERIA, DONNAFUGATA, SICILY, ITALY 2021 22