MARLE

A LA CARTE MENU SAMPLE APRIL 2024

TO SHARE

A PLATE OF FINOCCHIONA 12 FARM ASPARAGUS WITH WILD GARLIC BUTTER 14

TO START

GLOBE ARTICHOKE AND EWES' CURD RAVIOLI WITH SAGE AND PECORINO 25

GRILLED MUSSELS WITH PEAS SOTT'OLIO AND SOURDOUGH 24

ASPARAGUS SALAD WITH BROAD BEANS, RADISH AND STRACCIATELLA 23

VEAL TONNATO WITH CHICORY CATALOGNA AND ROSEMARY 24

RAW MONKFISH WITH PICKLED MAGNOLIA, ENGLISH WASABI AND SEAWEED 26

ROAST LOQUATS WITH COPPA AND PISTACHIO 23

TO FOLLOW

TROUT WRAPPED IN WILD GARLIC WITH HECKFIELD BUTTER AND GARLIC FLOWERS 36

LAMB WITH SLOW COOKED FAVA BEANS, FARM SPINACH AND SALSA VERDE SAUCE 38

ROAST BRILL WITH SLOW COOKED LEEKS, RHUBARB AND SWEET CICELY 42

BEEF WITH NEW SEASON GARLIC, BABY CARROTS, RED WINE AND ANCHOVY BUTTER 42

CHICKEN WITH ALMOND AIOLI, FARM RADISH AND PARSLEY 38

SLOW COOKED SPINACH AND CHICKPEAS WITH OYSTER MUSHROOMS AND GREMOLATA 33

TO ACCOMPANY

FARM LITTLE LEAF SALAD WITH SHALLOT DRESSING 9

CRISPY POTATOES WITH LEEK TOP AIOLI 12

FARM GREENS WITH CHILLI AND GARLIC BUTTER 9

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TO FINISH

RHUBARB AND BUTTERMILK PANNA COTTA WITH POACHED RHUBARB 15

PISTACHIO AND POLENTA CAKE WITH FIOR DI LATTE AND GARIGUETTE STRAWBERRIES 15

CHOCOLATE CARAMEL TART WITH HECKFIELD CREAM 14

TRIO OF ICE CREAMS AND SORBETS 15

BLACKCURRANT ICE CREAM

LEMON ICE CREAM

CHOCOLATE SORBET

CHEESE

YARLINGTON, BRUNSWICK BLUE, CORRA LINN,
SPELT AND HONEY SEEDED CRACKER AND SLICED APPLE 18

DESSERT WINE & FORTIFIED

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

DOBOGÓ, TOKAJI ASZÚ, 6 PUTTONYOS, TOKAJ, HUNGARY 2017 26