MARLE

A LA CARTE MENU SAMPLE MARCH 2024

TO SHARE

A PLATE OF FINOCCHIONA 12 FARM CROWN PRINCE BEIGNETS WITH CRISPY SAGE, DRIED CHILLI AND HONEY 9

TO START

CRAB WITH CHICKPEAS, AGRETTI AND SEABEETS 27

STRACCIATELLA WITH TUDELA ARTICHOKES, BLACK OLIVE DRESSING AND LANDCRESS 22

SCALLOPS WITH CEDRO, FENNEL PUREE AND FENNEL SEED BUTTER 26

VEAL TORTELLINI EN BRODO WITH ALEXANDERS 26

MACKEREL WITH RHUBARB GRANITA, HONEY CREME FRAICHE AND POMELO 23

BITTER LEAVES WITH GOAT'S CURD, POMEGRANATE, WALNUTS AND HARISSA 19

TO FOLLOW

CHALK STREAM TROUT WITH CITRUS, YOUNG FARM CHARD AND HECKFIELD BUTTER 37

MONKFISH WITH CURRY SAUCE, ONION PAKORA AND SPIGARELLO 42

STUFFED WINTER TOMATO WITH FREEKEH, GREEN OLIVE AND SUNFLOWER SEED PUREE 33

PORK CHOP WITH PARSLEY ROOT PUREE, RADICCHIO AND APPLE REDUCTION 38

BRAISED BEEF CHEEK WITH WILD GARLIC MASH POTATO AND CIME DI RAPA 38

ROAST CHICKEN WITH ANCHOVY BUTTER AND TENDERSTEM BROCCOLI 38

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

MARLE

A LA CARTE MENU SAMPLE MARCH 2024

TO FINISH

WINTER RHUBARB TART WITH RHUBARB ICE CREAM 15

CHOCOLATE ST. EMILION CAKE WITH AMARETTO AND CREAM 15

BLOOD ORANGE PANNA COTTA WITH BLOOD ORANGE PINWHEELS,

HONEY AND ROSEMARY 14

TRIO OF ICE CREAMS AND SORBETS 15

CHOCOLATE SORBET

BORAGE HONEY ICE CREAM

ORANGE AND CARDAMOM ICE CREAM WITH CANDIED COCOA NIBS

CHEESE

GORWYDD CAERPHILLY, PEVENSEY BLUE AND RAGSTONE WITH
OAT MELBA TOAST AND HONEYCOMB 18

DESSERT WINE & FORTIFIED

'KABIR' MOSCATO DI PANTELLERIA, DONNAFUGATA, SICILY,ITALY 2022 12

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

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