

## MARLE

### TO SHARE

HOME FARM VEGETABLES WITH LABNEH 11

A PLATE OF JÉSUS DU PAYS BASQUE 12

### TO START

LOBSTER PANZANELLA WITH HOME FARM TOMATOES, CUCUMBERS AND TORN BRUSCHETTA 23

SMOKY HOME FARM AUBERGINE WITH GREEN TAHINI AND CURRY LEAF OIL 19

VEAL TARTARE WITH FERMENTED GREEN PEPPERCORN, FRIGGITELLI AND LAVASH 23

BURRATA WITH CANALE PEACH, HOME FARM BASIL AND FIG LEAF OIL 21

PAPPARDELLA WITH SCOTTISH GIROLLES AND HOME FARM GOLDEN OREGANO 22

WILD SEABASS CRUDO WITH FRESH ALMONDS, KOHLRABI AND CHERRIES 22

### TO FOLLOW

LONGHORN BEEF WITH HOME FARM COURGETTES AND CAFÉ DE PARIS 40

ROASTED MONKFISH WITH BORLOTTI BEANS, MAGENTA AND 'NDUJA 42

HECKFIELD PORK WITH FARM FENNEL AND GOOSEBERRIES 39

CHALK STREAM TROUT WITH MEADOWSWEET, HOME FARM CUCUMBER AND TROUT ROE 39

GUINEA FOWL WITH BAGNA CÀUDA, SALSA VERDE AND HOME FARM TROPEA ONIONS 39

ROASTED CAULIFLOWER WITH MUHAMMARA, HUMMUS AND GREEN ZA'ATAR OIL 37

### TO ACCOMPANY

HOME FARM LEAVES WITH BUTTERMILK AND GREEN JUICE VINAIGRETTE 9

CRISPY POTATOES WITH LEEK TOP AIOLI AND FINE HERBS 12

A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL, AND  
ALL PRICES ARE INCLUSIVE OF VAT AT THE CURRENT RATE.  
IF YOU HAVE ANY SPECIFIC DIETARY REQUIREMENTS, PLEASE SPEAK WITH YOUR WAITER  
WHO WILL BE HAPPY TO HELP.

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### TO FINISH

LEMON PANNA COTTA CAKE WITH GOOSEBERRY, ELDERFLOWER AND HOME FARM CREAM 12

SUMMER BERRY TART WITH CRÈME FRAICHE 14

PEACH AND LEMON VERBENA SEMIFREDDO WITH PEACHES AND RASPBERRIES 13

TRIO OF ICE CREAMS AND SORBET 15

MANGO SORBET

MELON SORBET

PISTACHIO ICE CREAM

### CHEESE

ASHCOMBE, BRUNSWICK BLUE AND CORNISH YARG  
WITH CARAWAY RYE CRISP BREAD AND BLACKCURRANT JELLY 18

### DESSERT AND FORTIFIED WINE

'BEN RYÉ', PASSITO DI PANTELLERIA, DONNAFUGATA, SICILY, ITALY 2021 22

'VIN DE CONSTANCE', KLEIN CONSTANTIA, CONSTANTIA, SOUTH AFRICA 2020 26