

MARLE

A LA CARTE MENU SAMPLE NOVEMBER 2023

TO SHARE

PLATE OF FARM VEGETABLES WITH PISTACHIO CREAM 10

LAMB RISSOLE WITH PARSLEY AIOLI 9

TO START

SMOKED EEL WITH HORSERADISH, PICKLED FARM ONIONS AND WATERCRESS SAUCE 22

PERSIMMON WITH BEENLEIGH BLUE, HONEY WALNUTS AND BITTER LEAVES 18

VITELLO TONNATO WITH FRIED CAPERS AND PUNTARELLA 24

CORNISH CRAB WITH N'DUJA ON POLENTA 24

CELERIAC TORTELLINI WITH BROWN BUTTER AND FRESH CHESTNUTS 18

TO FOLLOW

LEMON SOLE WITH KOHLRABI PUREE, CITRUS BUTTER AND JERUSALEM ARTICHOKE CRISPS 38

MONKFISH STEW WITH MUSSELS, BRUSCHETTA, AIOLI AND ALMONDS 38

WILD MUSHROOM CHOU FARCI WITH CELERIAC, PICKLED TURNIPS AND RADISH 31

BEEF SHORT-RIB WITH POTATO PUREE, PANCETTA, ONIONS AND PORCINI 37

PORK CHOP WITH QUINCE AND SHREDDED CABBAGE 35

TO ACCOMPANY

FARM LITTLE LEAF SALAD WITH SHALLOT DRESSING 9

HOME FARM POTATOES WITH CRÈME FRAICHE 12

CAVALO NERO WITH ANCHOVY AND GARLIC BUTTER 9

MARLE

A LA CARTE MENU SAMPLE NOVEMBER 2023

TO FINISH

ESPRESSO CRÈME CARAMEL WITH CANDIED KUMQUATS AND CREAM 15

QUINCE JELLY, MASCARPONE AND GRAND MARNIER CAKE WITH POACHED QUINCE 17

PAVLOVA WITH MIYAGAWA SORBET, CANDIED GINGER AND POMELO 16

TRIO OF ICE CREAMS 15

CHOCOLATE ICE CREAM WITH CANDIED ORANGE PEEL

TOASTED ALMOND PRALINE ICE CREAM

APPLE SORBET

CHEESE

ST JUDE, STICHELTON AND STONEBECK WENSLEYDALE 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