

# MARLE

## DINNER

### APERITIF

THYME NEGRONI 18

FARM FRUIT BELLINI 17

BLOOD ORANGE MARTINI 20

### TO SHARE

A PLATE OF CULATELLO DI ZIBELLO 12

### TO START

RAW MACKREL WITH RHUBARB, PINK GRAPEFRUIT AND CRÈME FRAICHE 20

WINTER VEGETABLES WITH AGRESTO AND GOAT'S CURD 17

ENDIVE SALAD WITH AJO BLANCO, POMEGRANATE, CITRUS  
AND SHAVED FENNEL 16

SCALLOPS ON WHITE POLENTA WITH WILTED SPIGARELLO AND CHILLI OIL 23

TORTELLINI OF FARM POTATO AND PORCINI MUSHROOMS WITH SAGE BUTTER 21

### TO FOLLOW

MONKFISH WITH A TOMATO AND FENNEL STEW, CUTTLEFISH  
AND BLACK OLIVE TAPENADE 34

HOME FARM LAMB WITH CIME DI RAPA AND ANCHOVY CREAM 32

RICOTTA GNUDI WITH OYSTER MUSHROOMS, JANUARY KING CABBAGE  
AND FRESH CHESTNUTS 27

RIVER TEST TROUT WITH ARRANCINO BEANS, CLAMS AND PANCETTA 31

FILLET OF BEEF WITH JERUSALEM ARTICHOKE, MUSTARD GREENS  
AND CAFÉ DE PARIS BUTTER 36

### TO ACCOMPANY

FARM GREENS WITH CHILLI AND GARLIC 9

CRISPY POTATOES WITH BLACK GARLIC VINAIGRETTE, SOUR CREAM  
AND WINTER HERBS 10

HOME FARM WINTER LEAVES WITH SHALLOT VINAIGRETTE 9

### TO FINISH

CHOCOLATE CARAMEL TART WITH HECKFIELD CREAM 9

LEMON POLENTA CAKE WITH CITRUS AND OLIVE OIL 9

A TRIO OF ICE CREAMS 8

BLOOD ORANGE SORBET  
HONEY AND WALNUT  
LEMON

HARBOURNE BLUE, DORSTONE GOAT AND TEMPLEGALL  
WITH FIGS IN RED WINE AND WALNUT MELBA 12