

MARLE

A LA CARTE SAMPLE SEPTEMBER 2022

APERITIF

DOLCE VITA SPRITZ 16

DOLCE VITA, HECKFIELD CUVEE, FRESH BASIL

DARK AND STORMY 18

DARK RUM, LIME JUICE, HOUSEMADE GINGER BEER

GARDEN SMASH 18

HOUSEMADE GREEN JUICE, GIN, COINTREAU

TO SHARE

PLATE OF CUCUMBERS WITH FENNEL TOP LABNEH 11

PADRON PEPPERS 8

SAN DANIELLE 12

TO START

FIGS WITH PROSCUITTO, BURRATA AND FIG LEAF OIL 20

FARM BEETROOTS AND TOMATOES WITH GOATS CURD AND RYE CRUMB 16

SCALLOPS A LA GRENOBLOISE 24

BRAISED OX TAIL RAGU WITH PAPPARDELLE AND GREMOLATA 19

CORN SOUP WITH CRAB AND BISQUE BUTTER 22

TO FOLLOW

GROUSE WITH ELDERBERRIES, CELERIAC AND GAME CHIPS 46

CORNISH SOLE WITH POMME PUREE AND CHIVE BUTTER 39

SUCCOTASH WITH TOMATILLO RELISH AND PANISSE 26

TROUT WITH CONFIT TOMATOES, TOMATO WATER AND HORSERADISH CRÈME FRAICHE 34

LAMB WITH FARM BEANS, BERNER ROSE AND ANCHOVY BUTTER 38

TO ACCOMPANY

NEW POTATOES WITH HERB CRÈME FRAICHE 9

HOME FARM LETTUCE WITH VERJUS DRESSING AND FARM HERBS 9

FARM GREENS WITH GARLIC AND CHILLI OIL 9

A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL

ALL PRICES ARE INCLUSIVE OF VAT AT THE CURRENT RATE

IF YOU HAVE ANY SPECIFIC DIETARY REQUIREMENTS PLEASE TALK TO YOUR WAITER

WHO WILL BE HAPPY TO HELP