

MARLE

LUNCH

APERITIF

THYME NEGRONI 18

FARM FRUIT BELLINI 17

BLOOD ORANGE MARTINI 20

TO SHARE

A PLATE OF CULATELLO DI ZIBELLO 12

TO START

BEETROOT SOUP WITH CRÈME FRAICHE AND CHERVIL 16

KOHLRABHI, PUNTERELLA AND SAN DANIELE WITH WALNUTS
AND HORSERADISH 14

GRILLED PURPLE SPROUTING BROCCOLI WITH CAESAR DRESSING
AND CRISPY LEEKS 18

CARPACCIO OF BEEF FILLET WITH BABY ARTICHOKE AND SALSA VERDE 21

TO FOLLOW

CHICKPEA PANCAKE WITH ROASTED FARM VEGETABLES, KASUNDI
AND LABNEH 24

COD WITH WINTER GREENS AND SAUCE BEARNAISE 26

CONFIT DUCK LEG WITH SHAVED FENNEL, ENDIVE AND BLOOD ORANGE 29

MONKFISH WITH JANUARY KING CABBAGE AND SWEET CICELY BUTTER 27

TO ACCOMPANY

FARM WINTER GREENS WITH CHILLI AND GARLIC OIL 9

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

HOME FARM WINTER LEAVES WITH SHALLOT VINAIGRETTE 9

TO FINISH

LEMON POSSET WITH WINTER BERRY COMPOTE AND RYE SHORTBREAD 9

HAZELNUT TART WITH CRÈME FRAICHE 9

BARON BIGOD WITH OATCAKES AND FIGS IN RED WINE 12