

MARLE

A LA CARTE SAMPLE AUGUST 2022

APERITIF

COFFEE NEGRONI	18
SCOTTISH GOLD RUSH	20
GARDEN SMASH	18

TO SHARE

PLATE OF CUCUMBERS WITH BASIL LABNEH	11
PLATE OF MORTADELLA	12

TO START

TOMATO SALAD WITH TOMATO AND SHERRY VINEGAR SORBET, ANCHOVY AND TARRAGON	20
BEETROOT CARPACCIO WITH FARM HERBS AND BLACKCURRANT	19
RAW MACKEREL WITH AJO BLANCO, CUCUMBER AND FARM HERBS	18
RICOTTA AND CORN TORTELLINI WITH N'DUJA BUTTER	22
GRILLED FINGER AUBERGINES WITH BURRATA, CAPERS, BRONTE PISTACHIOS AND CURRANTS	21

TO FOLLOW

BRAISED RABBIT LEG WITH CUCUMBERS, SAFFRON AND WHITE POLENTA	31
MONKFISH BOURRIDE WITH MUSSELS AND FARM CARROTS	38
STUFFED FARM COURGETTES WITH AUBERGINE, TOMATOES, BASIL AND PINE NUTS	28
RIVER TEST TROUT WITH SLOW COOKED FENNEL, SALSA ROSSA AND CRÈME FRAICHE	32
LAMB CUTLETS WITH WHITE BEAN GRATIN AND GIROLLES	36

TO ACCOMPANY

NEW POTATOES WITH HERB CRÈME FRAICHE	9
HOME FARM LETTUCE WITH VERJUS DRESSING AND FARM HERBS	9
FARM GREENS WITH GARLIC SCAPES	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