

MARLE ON THE ITALIAN TERRACE

LUNCH MENU

TO SHARE

FARM RADISHES WITH HERB CRÈME FRAICHE 8

PLATE OF SAN DANIELE 14

TO START

CORNISH MUSSELS WITH CIDER, WILD GARLIC LEAF AND WHITE ASPARAGUS 15

CRAB WITH SEA KALE, LEMON MAYONNAISE AND NETTLE CARTA DI MUSICA 19

TORTELLINI OF SHEEP'S MILK RICOTTA WITH PEAS, PEA SHOOTS AND PECORINO 17

SALTED BAKED FARM BEETROOT WITH GOAT'S CURD, BEETROOT LEAVES AND FINE HERBS 14

RILLETTE OF RIVER TROUT WITH CHICORY, SHAVED FENNEL AND RYE MELBA 15

TO FOLLOW

SPICE RUBBED FILLET OF BEEF WITH HARISSA POTATOES AND WILD GARLIC LABNEH 36

WILD TURBOT WITH SPRING GREENS, ASPARAGUS AND HOLLANDAISE 34

SLOW COOKED MARINDA TOMATOES WITH COCONUT MILK, GINGER AND CURRY LEAVES 22

RICOTTA DUMPLINGS WITH FLOWERING KALE, FARM BROAD BEANS AND WILTED COURGETTE FLOWERS 26

HOME FARM LAMB SHOULDER WITH GRILLED SPROUTING BROCCOLI, CIME DI RAPA
AND RED WINE BAGNA CAUDA 28

TO ACCOMPANY

CRISPY POTATOES WITH BLACK GARLIC VINAIGRETTE, SOUR CREAM AND FINE HERBS 9

SLOW COOKED COURGETTES WITH TARRAGON 9

SPRING GREENS WITH RED CHILLI AND GARLIC 7

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