MARLE

SAMPLE ALC MENU JUNE 2023

TO SHARE

FARM RADISHES WITH LEMON LABNEH 12 PLATE OF FINOCCHIONA 15

TO START

ROAST PEPPERS WITH FETA, TOMATO, BLACK OLIVE, AND OREGANO 16

NETTLE RISOTTO WITH MARSCAPONE AND PARMESAN 22

FARM SPINACH AND RICOTTA SCARPINOCC WITH MARJORAM BUTTER 20

CORNISH CRAB COBB SALAD WITH CHARENTAIS MELON AND GREEN CHILLI 26

ASPARAGUS WITH ROMESCO AND CRÈME FRAICHE 21

VEAL TARTARE WITH RAW ARTICHOKE, CELERY AND PECORINO 18

TO FOLLOW

RED MULLET BOUILLABAISSE WITH PINK FIR AND AIOLI 38

PORK CHOP WITH BEENLEIGH BLUE BUTTER AND GREEN PIATTONE BEANS 39

BEEF FILLET WITH CRUSHED FARM BROAD BEANS, HORSERADISH CREAM AND ONION RINGS 45

WILD SEA TROUT WITH LEEKS AND BUTTERED CUCUMBERS 42

VIGNOLE WITH VIOLA ARTICHOKES AND BROAD BEAN LEAF PESTO 29

ROAST CHICKEN WITH ALMOND AIOLI AND POACHED FARM RADISHES 36

TO ACCOMPANY

FARM LITTLE LEAF SALAD WITH SHALLOT DRESSING 9

CRISPY POTATOES WITH BLACK GARLIC VINAIGRETTE, SOUR CREAM AND SOFT HERBS II

FARM GREENS WITH TWO FIELD OIL 10

MARLE

SAMPLE ALC DINNER MENU JUNE 2023

TO FINISH

ROAST ALMOND PANNA COTTA WITH NECTARINES AND LANGUE DU CHAT 15

GOOSEBERRY, FIOR DI LATTE, AND LEMON SEMI FREDDO

WITH GOOSEBERRY COMPOTE AND LEMON GLAZE 16

BITTER CHOCOLATE CAKE WITH MINT FIOR DI LATTE AND CANDIED MINT LEAVES 14

TRIO OF ICE CREAMS 15

ROASTED STRAWBERRY AND BALSAMIC VINEGAR, LEMON VERBENA FIOR DI LATTE AND MELON SORBET

CHEESE

CORNISH YARG, BLACKMOUNT AND COLSTON BASSETT

WITH OATCAKES AND MEDLAR JELLY 18

DESSERT WINE & FORTIFIED

DOMAINE CASTÉRA, JURANÇON, FRANCE 2018 14

CHATEAU VILLEFRANCHE, SAUTERNES, BORDEAUX, FRANCE 2019 7

PORTO RAMOS PINTO RPIO TAWNY 10 ANOS, DOURO PORTUGAL 12