MARLE

SAMPLE MENU

TO SHARE

FARM VEGETABLES WITH LABNEH AND GREEN OIL II

A PLATE OF CULATELLO 12

SQUASH BEIGNETS WITH FARM HONEY AND SAGE 11

TO START

GRILLED CORNISH OCTOPUS WITH POTATO, SOURDOUGH AND CHIMMICHURI 24

PERSIMMON AND BITTER LEAF SALAD WITH HOUSE MADE KEFIR AND PUMPKIN SEEDS 22

CONFIT DUCK LEG AGNOLOTTI WITH WILTSHIRE TRUFFLE 23

ROASTED FARM VEGETABLES WITH WET WALNUT AGRESTO 21

BURRATA WITH PICKLED FARM SQUASH AND CONFIT BUDDHA'S HAND 22

VEAL TARTARE WITH YUZU, EXMOOR CAVIAR AND LAVASH 24

TO FOLLOW

SUTTON HOO CHICKEN WITH FARM ESCAROLE AND BORLOTTI BEANS 41

HECKFIELD LAMB WITH BLACK FARRO, CAVOLO NERO AND TREVISO 39

WILD HALIBUT WITH CAR-Y-MOR COCKLES AND BRAISED KOMBU 44

HECKFIELD BEEF DIANE WITH CELERIAC AND MATCHSTICK POTATOES 42

ROMANESCO WITH PISTACHIO CREAM, GREEN TOMATO AND COBNUT AGRODOLCE 39

CORNISH LOBSTER WITH SEA VEGETABLES AND TODOLI CITRUS BUTTER 41

TO ACCOMPANY

CRISPY POTATOES WITH FENNEL TOP AIOLI 9

FARM LEAVES WITH BUTTERMILK AND GREEN JUICE VINAIGRETTE 9

FARM GREENS WITH TWO FIELDS OLIVE OIL 9

MARLE

TO FINISH

BITTER CHOCOLATE MOUSSE CAKE WITH ARMAGNAC PRUNES AND FARM CREAM 14

PEAR AND HAZELNUT TART WITH ESPRESSO CARAMEL AND CRÉME FRAÎCHE 15

MUSCAT SET CREAM WITH ROASTED QUINCE AND OSSI DI MORTI 13

TRIO OF ICE CREAM AND SORBETS 15

STRAWBERRY AND BALSAMIC VINEGAR ICE CREAM

CHOCOLATE SORBET

FRAGOLA SORBET

CHEESE

SINODUN HILL, SHROPSHIRE BLUE AND CORNISH KERN
WITH SEEDED LAVOSH AND CRAB APPLE JELLY 18

DESSERT WINE

HOLDVÖLGY, 'ELOQUENCE', SZAMORODNI, TOKAJ, HUNGARY 2013 12

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'VIN DE CONSTANCE', KLEIN CONSTANTIA, CONSTANTIA, SOUTH AFRICA 2020 26