MARLE

SAMPLE MENU

TO SHARE

FARM RADISHES WITH WHIPPED HECKFIELD BUTTER II JÈSUS DU PAYS BASQUE 12

TO START

CORNISH CRAB WITH SLOW COOKED CHICKPEAS AND MEYER LEMON 24

PUNTARELLE ALLA ROMANA 22

PAPPARDELLE OF PORK RAGU BIANCO WITH SOURDOUGH CRUMB AND PARSLEY 23

PARSNIP SOUP WITH COLLARD GREENS 19

WINTER LEAVES WITH LEAFY CELERY, PEAR, CANDIED WALNUTS AND FOXEARLE 22

CARPACCIO OF RIVER TEST TROUT WITH NAM JIM, FARM RADISH AND LANDCRESS 24

TO FOLLOW

- RABBIT SADDLE WITH ARROCINA BEANS, JERUSALEM ARTICHOKES AND SALMORIGLIO 41

 HECKFIELD LAMB WITH FARM SQUASH, WINTER TOMATO AND SALSA VERDE 39

 HECKFIELD BEEF WITH CAFÉ DE PARIS, FARM TURNIPS AND SPROUT TOPS 105

 (FOR TWO)
 - WILD HALIBUT WITH ROASTED CELERIAC AND SAUCE CHARCUTIÈRE 44

 ROASTED FARM VEGETABLES WITH SAUCE SOUBISE 38

MONKFISH AND CLAMS WITH ROASTED ALMONDS, TOMATOES, FENNEL AND SAFFRON 42

TO ACCOMPANY

CRISPY POTATOES WITH AIOLI AND FINE HERBS 9
WINTER LEAVES WITH PRESERVED LEMON DRESSING 9
FARM GREENS WITH TWO FIELDS OLIVE OIL 9

MARLE

TO FINISH

LEMON TART WITH CANIDED GINGER AND CREME FRAICHE 14

BITTER CHOCOLATE AND CHESTNUT SEMI-FREDDO WITH FARM CREAM 15

APPLE CHARLOTTE WITH MUSCATICE CREAM 14

TRIO OF ICE CREAM AND SORBETS 15

BUTTERMILK ICE CREAM

CLEMENTINE SORBET

PERSIMMON ICE CREAM

CHEESE

BARON BIGOD, STITCHELTON AND WESTCOMBE CHEDDAR
WITH BLACKCURRANT JELLY, CELERY, FIG AND WALNUT MELBA 18

DESSERT WINE

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

'BEN RYÉ', PASSITO DI PANTELLERIA, DONNAFUGATA, SICILY, ITALY 2021 22

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