

# MARLE ON THE ITALIAN TERRACE

SUNDAY ROASTS APRIL / MAY 2021

FAMILY STYLE

TO START

SALAD OF WINTER TOMATOES WITH BROAD BEANS, GOAT'S CURD AND PRESERVED LEMON DRESSING (V)

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

HOME FARM LETTUCE WITH ROSEHIP DRESSING, CRÈME FRAICHE AND FINE HERBS (V)

TO FOLLOW

18<sup>TH</sup> APRIL

STRIPLOIN OF BEEF WITH GLAZED FARM CARROTS AND YORKSHIRE PUDDING

25<sup>TH</sup> APRIL

ROAST CORN FED CHICKEN WITH LEMON THYME BUTTER, BRAISED LETTUCE AND GRAVY CRISPY

2<sup>ND</sup> MAY

SALT BAKED LAMB SHOULDER WITH CIME DI RAPA, FARM TURNIPS AND BLACK OLIVE DRESSING

9<sup>TH</sup> MAY

RIB OF BEEF WITH YORKSHIRE PUDDING, GRILLED TROPEA ONIONS AND HORSERADISH CREAM

WITH

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

PEAS A LA FRANCAISE

TENDERSTEM BROCCOLI WITH CHILLI AND BLACK OLIVE DRESSING

TO FINISH

RHUBARB TART WITH CRÈME FRAICHE

TRIO OF ICE CREAMS

£49

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