

MARLE

APERITIF

CLEAR MARY 17
CITRUS NEGRONI 19
FIG LEAF SPRITZ 17

TO SHARE

FARM RADISHES WITH HERB CRÈME FRAICHE 6

TO START

WILD NETTLE RISOTTO 17

BURRATA WITH CRUSHED BROAD BEANS AND PEAS, PURPLE BASIL
AND GRILLED SOURDOUGH 18

CHICKEN LIVER PARFAIT WITH MUSCAT JELLY
AND WARM BRIOCHE 19

CRAB TAGLIOLINI WITH SHELLFISH BUTTER 21

GRILLED PRAWNS WITH CAFÉ DE PARIS BUTER 22

TO FOLLOW

SWISS CHARD WITH FREEKEH, ROASTED DATTERINI, CURRANTS
AND SPRING HERBS 28

HECKFIELD LAMB WITH BROAD BEANS, PEAS, TURNIPS
AND HORSERADISH CREAM 36

SIRLOIN OF BEEF WITH POMMES ANNA,
WILTED SPINACH AND MORELS 38

MONKFISH WITH JERSEY ROYALS, FENNEL, SAFFRON,
TOMATO WATER AND AIOLI 34

ARTICHOKE VIGNOLE WITH PANISSE 26

TO ACCOMPANY

CRISPY POTATOES WITH WILD GARLIC AIOLI 10

FARM LEAVES WITH SHALLOT VINAIGRETTE 9

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SLOW COOKED CHARD WITH DRIED CHILLI AND EXTRA VIRGIN OLIVE
OIL 9

TO FINISH

VANILLA POT WITH GARIGUETTE STRAWBERRIES, ESPRESSO CARAMEL
AND SUGARED BISCUIT 10

BITTER CHOCOLATE AND CARAMEL TART WITH HECKFIELD HOME
FARM GUERNSEY CREAM 12

HAZELNUT MERINGUE CAKE WITH RHUBARB ICE CREAM 10

TRIO OF ICE CREAMS 8
MANGO, LEMON AND GARRIGUETTE SORBET

CHEESE SELECTION 12
BEENLEIGH BLUE, TUNWORTH, GUBEEN,
RYE CRACKERS AND BLACKCURRANT JELLY