

MARLE

SUNDAY LUNCH MENU SAMPLE MAY 2024

FAMILY STYLE

TO START

ASPARAGUS AND GOATS' CURD TART

BITTER LEAVES WITH SUNFLOWER SEED TAHINI AND CANDIED WALNUTS

CORNISH MUSSELS WITH SMOKED CHILLI BUTTER AND TORN SOURDOUGH

TO FOLLOW

ROAST SUTTON HOO CHICKEN WITH NEW SEASON GARLIC PUREE

CREAMED BARLEY WITH WILD GARLIC AND BRAISED CHICKEN LEG

GRILLED PURPLE SPROUTING BROCCOLI

TO FINISH

CHOCOLATE AND HAZELNUT PROFITEROLES

TRIO OF ICE CREAMS AND SORBET

CANDIED GINGER ICE CREAM

HERB FIOR DI LATTE ICE CREAM

CHOCOLATE SORBET

HECKFIELD WITH OATCAKES AND HONEYCOMB

£65

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

MARLE

SUNDAY LUNCH MENU SAMPLE MAY 2024

VEGETARIAN

FAMILY STYLE

TO START

ASPARAGUS AND GOATS' CURD TART

BITTER LEAVES WITH SUNFLOWER SEED TAHINI AND CANDIED WALNUTS

WILD GARLIC AND POTATO SOUP

TO FOLLOW

OYSTER MUSHROOMS WITH NEW SEASON GARLIC AND JERUSALEM ARTICHOKE CRISPS

CREAMED BARLEY WITH WILD GARLIC

GRILLED PURPLE SPROUTING BROCCOLI

TO FINISH

CHOCOLATE AND HAZELNUT PROFITEROLES

TRIO OF ICE CREAMS AND SORBET

CANDIED GINGER ICE CREAM

HERB FIOR DI LATTE ICE CREAM

CHOCOLATE SORBET

HECKFIELD WITH OATCAKES AND HONEYCOMB

£58

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