

MARLE

SUNDAY LUNCH MENU SAMPLE JANUARY 2025

FAMILY STYLE

TO START

VITANOIRE GNOCCHI E CECI

PISSALADIERE

FARM SQUASH WITH RICOTTA, HAZELNUTS AND SAGE

TO FOLLOW

CORNISH RED LEG CHICKEN WITH SLOW COOKED CHARD AND PRESERVED LEMON

POTATO AND FENNEL AL FORNO

VICHY CARROTS

TO FINISH

VANILLA CUSTARD TART WITH CANDIED CITRUS, ORANGE CARAMEL AND WHIPPED CREAM

OR

TRIO OF ICE CREAMS AND SORBET

COFFEE ICE CREAM

CLEMENTINE SORBET

ROASTED VANILLA ICE CREAM

OR

COLSTON BASSETT WITH FIGS AND SPICED MELBA

£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 JANUARY 2025

FAMILY STYLE

VEGETARIAN

TO START

VITANOIRE GNOCCHI E CECI

PISSALADIERE

FARM SQUASH WITH RICOTTA, HAZELNUTS AND SAGE

TO FOLLOW

ROASTED FARM BEETROOTS WITH FREEKAH AND CIME DI RAPA

POTATO AND FENNEL AL FORNO

VICHY CARROTS

TO FINISH

VANILLA CUSTARD TART WITH CANDIED CITRUS, ORANGE CARAMEL AND WHIPPED CREAM

OR

TRIO OF ICE CREAMS AND SORBET

COFFEE ICE CREAM

CLEMENTINE SORBET

ROASTED VANILLA ICE CREAM

OR

WATERLOO WITH FIGS AND SPICED MELBA

£58

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