

MARLE

SUNDAY LUNCH MENU SAMPLE JULY 2024

FAMILY STYLE

TO START

FARM CUCUMBERS WITH DILL LABNEH AND TORN BRUSCHETTA

RED WINE LENTILS WITH FARM CARROTS AND CHIMICHURRI

BABA GHANOUSH WITH PINE NUTS AND FLATBREAD

TO FOLLOW

HECKFIELD BEEF WITH HEIRLOOM TOMATOES, SALSA VERDE AND HORSERADISH CRÈME FRAICHE

PIATTONE BEANS WITH SMOKED ALMONDS

FARM LEAVES WITH MEADOWSWEET DRESSING

TO FINISH

CHOCOLATE AND SALTED CARAMEL TART WITH CARAMEL CREAM

TRIO OF ICE CREAMS AND SORBET

CHERRY RIPPLE ICE CREAM

FIOR DE LATTE

APRICOT AND MUSCAT SORBET

BARON BIGOD WITH HONEYCOMB AND OATCAKES

£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 JULY 2024

VEGETARIAN

FAMILY STYLE

TO START

FARM CUCUMBERS WITH DILL LABNEH AND TORN BRUSCHETTA

RED WINE LENTILS WITH FARM CARROTS AND CHIMICHURRI

BABA GHANOUSH WITH PINE NUTS AND FLATBREAD

TO FOLLOW

CHICKPEA PANCAKE WITH HEIRLOOM TOMATOES AND BLACK OLIVE DRESSING

PIATTONE BEANS WITH SMOKED ALMONDS

FARM LEAVES WITH MEADOWSWEET DRESSING

TO FINISH

CHOCOLATE AND SALTED CARAMEL TART WITH CARAMEL CREAM

TRIO OF ICE CREAMS AND SORBET

CHERRY RIPPLE ICE CREAM

FIOR DE LATTE

APRICOT AND MUSCAT SORBET

HECKFIELD CHEESE WITH HONEYCOMB AND OATCAKES

£58

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