

MARLE

A LA CARTE MENU SAMPLE APRIL 2025

TO SHARE

FARM VEGETABLES WITH LABNEH 9

A PLATE OF MORTANDELA 12

TO START

BURRATA WITH FIRST SEASON ASPARAGUS, PEAS AND CEDRO 23

CORNISH CRAB WITH CRÈME FRAICHE AND TODOLI AVOCADO 24

WHITE ASPARAGUS WITH PINK FIR, LEEKS AND EXMOOR CAVIAR 23

SEA BREAM CRUDO WITH YUZU PONZU AND WASABI LEAVES 24

PAPPARDELLA RIPIENA WITH WESTCOMBE RICOTTA, NETTLES AND PINENUTS 21

VEAL CARPACCIO WITH TUDELA ARTICHOKE AND BLACK OLIVES 23

TO FOLLOW

CHATEAUBRIAND WITH BORDELAISE SAUCE, FARM GREENS AND ALIGOT (FOR TWO) 95

MONKFISH WITH WHITE MISO BUTTER, SEAWEED AND BUTTERHEAD LETTUCE 41

SPICED LAMB WITH SHEEP'S YOGHURT, FREEKEH AND SPROUTING GREENS 39

CHALK STREAM TROUT WITH WILD GARLIC, FENNEL AND TROUT ROE BEURRE BLANC 38

PORK BELLY WITH ARRONCINA BEANS, FENNEL SAUSAGE AND FARM KALE 39

ROSCOFF TARTE TATIN WITH GOAT'S CURD AND FARM HERBS 37

TO ACCOMPANY

LITTLE LEAF SALAD WITH SHALLOT VINAIGRETTE 9

CRISPY POTATOES WITH BLACK GARLIC VINAIGRETTE AND SOUR CREAM 12

FARM GREENS WITH TWO FIELDS OLIVE OIL 9

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

TO FINISH

STRAWBERRY JELLY WITH VANILLA SET CREAM, MACERATED STRAWBERRIES AND SPELT

TUILE 14

MUSCOVADO TART WITH CHOCOLATE SHARDS AND BOURBON CREAM 12

RUM BABA WITH CANDIED CITRUS AND CREAM 13

TRIO OF ICE CREAMS 15

MACADAMIA AND ROSE ICE CREAM

CHAI ICE MILK

LEMON ICE CREAM

CHEESE

HAY-ON-WYE, PEVENSEY BLUE, COTHERSTONE WITH
SPICED MELBA AND CRAB APPLE JELLY 18

DESSERT WINE & FORTIFIED

'BEN RYÉ', PASSITO DI PANTELLERIA, DONNAFUGATA, SICILY, ITALY 2021 22

'VIN DE CONSTANCE', KLEIN CONSTANTIA, CONSTANTIA, SOUTH AFRICA 2020 26

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