

MARLE

A LA CARTE MENU SAMPLE DECEMBER 2024

TO SHARE

- ARTICHOKE FRITTI 12
- FARM RADISHES WITH PISTACHIO CREAM 9
- JESUS DU PAYS BASQUE 12

TO START

- TORTELLINI EN BRODO 22
- BURRATA WITH PICKLED LODI AND CHESTNUTS 20
- SQUAB PIGEON WITH MUSCAT, BEETROOTS AND COBNUTS 23
- CRAB SALAD WITH CARA CARA ORANGE, BUDDHA'S HAND AND PUNTARELLE 23
- BLACK WINTER TRUFFLE RISOTTO 37
- STUFFED SQUID PEARA AND BEURRE ROUGE 23

TO FOLLOW

- MONKFISH WITH RED WINE LENTILS AND CIME DI RAPA 40
- HECKFIELD LAMB WITH MUSQUEE DE PROVENCE AND SALSA VERDE 39
- ROMANESCO WITH VADOUVAN SAUCE AND CURRY LEAVES 36
- BEEF SHORT RIB WITH CELERIAC AND SPROUT TOPS 40
- GUINEA FOWL WITH WHITE BEANS, BITTER LEAVES AND ANCHOVY MAYONNAISE 39
- LEMON SOLE WITH MASH POTATO, SEAWEED BUTTER AND ORNAMENTAL KALE 41

TO ACCOMPANY

- LITTLE LEAF SALAD WITH SHALLOT VINAIGRETTE 9
- CRISPY POTATOES WITH BLACK GARLIC VINAIGRETTE AND SOUR CREAM 12
- FARM GREENS WITH TWO FIELDS 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

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TO FINISH

CHESTNUT AND VANILLA MOUSSE CAKE WITH CANDIED CHESTNUTS AND CREAM 17

CASSIA POT WITH CANDIED CITRUS AND RYE TUILE 15

CHOCOLATE AND PISTACHIO TART WITH PISTACHIO CREAM 17

TRIO OF ICE CREAMS AND SORBETS 15

COFFEE ICE CREAM

CLEMENTINE SORBET

CARDAMOM COCOA ICE CREAM

CHEESE

ST TOLA, DEVON BLUE, APPLEBY'S CHESHIRE
OATCAKES AND CRAB APPLE JELLY 18

DESSERT WINE & FORTIFIED

TOKAJI ASZU 6 PUTTONYOS, PETER PINCE 2013 16

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

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

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