MARLE

A LA CARTE MENU SAMPLE FEBRUARY 2025

TO SHARE

A PLATE OF COPPA 12

FARM VEGETABLES WITH LABNEH 9

LAMB RISSOLES WITH PARSLEY AIOLI 12

TO START

TORTELLINI WITH WESTCOMBE RICOTTA AND WILD GARLIC 21

NEBBIOLO RISOTTO WITH CARDOONS AND ANCHOVY 22

FARM BEETROOTS WITH SMOKED QUINOA, SHAMBAR GRAPEFRUIT AND WALNUTS 21

BEEF CARPACCIO WITH PUNTARELLE ALLA ROMANA AND BUDDHA'S HAND 24

CHALK STREAM TROUT WITH RHUBARB, RADISH AND NAM JIM 22

GRILLED OCTOPUS WITH WINTER TOMATOES, POMEGRANATE AND PISTACHIO 23

TO FOLLOW

RED MULLET WITH SLOW COOKED FENNEL, CITRUS BEURRE BLANC AND AGRETTI 42

HECKFIELD PORK WITH COLLARD GREENS, ALEXANDERS AND TERIYAKI 39

BRILL WITH CLAM CHOWDER AND MASHED POTATO 42

FARM CELERIAC WITH FARRO, COBNUTS AND CIME DI RAPA VINAIGRETTE 36

SUTTON HOO CHICKEN WITH CAULIFLOWER, JANUARY KING AND ALBUFERA SAUCE 40

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

PASSION FRUIT TRES LECHES CAKE WITH PASSION FRUIT COMPOTE 16

ST EMILION CHOCOLATE AND AMARETTI TORTE WITH CREAM 18

WINTER RHUBARB TART WITH VANILLA AND RHUBARB SORBET 17

TRIO OF ICE CREAMS AND SORBETS 15

CREME FRAICHE WITH AGEN PRUNE AND ARMAGNAC ICE CREAM

BROWN BREAD ICE CREAM

TOASTED ALMOND SORBET

CHEESE

BLACKMOUNT, CASHEL BLUE, APPLEBY'S CHESHIRE
MELBA TOAST 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 26