

MARLE

A LA CARTE MENU SAMPLE JANUARY 2025

TO SHARE

LAMB RISsoles WITH LEEK TOP AIOLI 12

A PLATE OF OSSOCOLLO 12

FARM VEGETABLES WITH LABNEH 9

TO START

TALEGGIO AND POTATO RAVIOLI WITH SPECK 22

EWE'S CURD WITH CONFIT CEDRO, PUNTARELLE AND SAUCE VIERGE 21

LA RATTE WITH EXMOOR CAVIAR AND WATERCRESS 22

OYSTERS ROCKEFELLER 23

VITELLO TONNATO WITH AGRETTI, RAF TOMATOES AND BLACK OLIVES 24

TO FOLLOW

HECKFIELD LAMB WITH JANSSON'S TEMPTATION AND THREE-CORNERED LEEK 39

MIDDLE WHITE BELLY WITH FARM SLAW AND SOY 39

MONKFISH WITH MUSSEL CURRY AND TOMATO SAMBAL 42

SPINACH GNUDI WITH FARM CHARD AND RICOTTA SALATA 36

HECKFIELD SIRLOIN OF BEEF WITH SALSIFY, CHERVIL ROOT AND PEPPERCORN 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

PRUNE AND ARMAGNAC WITH CRÈME FRAICHE	16
CHOCOLATE MOUSSE CAKE WITH GINGER CARAMEL AND GINGER ICE MILK	18
VANILLA SET CREAM WITH POACHED RHUBARB AND LEMON SHORTBREAD	15

TRIO OF ICE CREAMS AND SORBETS 15

PISTACHIO ICE CREAM

CHOCOLATE SORBET

BUTTERMILK AND CANDIED ORANGE ICE CREAM

CHEESE

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

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