

MARLE

A LA CARTE MENU SAMPLE JULY 2024

TO SHARE

FARM BROAD BEANS WITH CHILLI AND LEMON 9

A PLATE OF MORTADELLA 12

TO START

MAIALE AL LATTE WITH PAPPARDELLE 24

GRILLED MACKEREL WITH AJO BLANCO, GOOSEBERRIES AND FRESH ALMONDS 22

COURGETTE TART WITH GRUYERE AND FENNEL FLOWERS 22

AMARILLO PEACH WITH SAN DANIELLE AND BURRATA 21

EWES' CURD WITH FARM CUCUMBERS, EXMOOR CAVIAR, BLACK OLIVE AND FIG LEAF 22

CUTTLEFISH WITH 'NDUJA, PEPPERS AND AIOLI 23

TO FOLLOW

HALIBUT EN PERSILLADE WITH PEAS, LETTUCE AND FARM ONIONS 40

HECKFIELD BEEF WITH SLOW COOKED COURGETTES,
CAFÉ DE PARIS AND COURGETTE FRITTI 42

SUTTON HOO CHICKEN WITH FENNEL AL FORNO 37

LOBSTER WITH FARM TOMATOES, CUCUMBER AND BISQUE OREGANO 38

IMAM BAYELDI 32

HECKFIELD LAMB WITH GREEN BEANS, ANCHOVY AND DIJON VINAIGRETTE
AND VESUVIO TOMATOES 36

TO ACCOMPANY

FARM LITTLE LEAF SALAD WITH SHALLOT DRESSING 9

CRISPY POTATOES WITH HARISSA AND LABNEH 12

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

RYE AND MUSCAVADO TART WITH NECTARINES AND BOURBON CREAM 15

HAZELNUT CRÈME CARAMEL WITH FARM RASPBERRIES AND CREAM 15

CHOCOLATE PAVE WITH ROASTED CHERRIES AND KIRSCH CREAM 16

TRIO OF ICE CREAMS AND SORBETS 15

BUTTERMILK AND LOGANBERRY RIPPLE ICE CREAM

STRAWBERRY AND BALSAMIC ICE CREAM

BLACKCURRANT SORBET

CHEESE

SINODUN HILL, HARBOURNE BLUE, CORNISH YARG,
OATCAKES AND HONEYCOMB 18

DESSERT WINE & FORTIFIED

VIN SANTO, ISOLE E OLENA, TUSCANY, ITALY 2010 22

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

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

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