MARLE

A LA CARTE MENU SAMPLE MARCH 2025

TO SHARE

A PLATE OF SALAME DELLA ROSA 12

FARM VEGETABLES WITH LABNEH 9

TETE DE COCHON WITH CAPER AIOLI 12

TO START

BURRATA WITH FIRST SEASON ASPARAGUS, PEAS AND CEDRO 23

CORNISH CRAB WITH CRÈME FRAICHE AND TODOLI AVOCADO 24

PINK FIR WITH KEFIR CREAM, SEA LEEKS AND EXMOOR CAVIAR 22

RED MULLET CRUDO WITH YUZU PONZU AND WASABI LEAVES 24

PAPPARDELLA RIPIENA WITH WESTCOMBE RICOTTA, NETTLES AND PINENUTS 21

VEAL CARPACCIO WITH TUDELA ARTICHOKES AND BLACK OLIVES 23

TO FOLLOW

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

MONKFISH WITH WHITE MISO BUTTER, SEAWEED AND BUTTERHEAD LETTUCE 41

SPICED HECKFIELD 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

MARLE

TO FINISH

RHUBARB AND MUSCAT SEMIFREDDO WITH POACHED RHUBARB AND VANILLA CREAM 16

MUSCOVADO TART WITH CHOCOLAT SHARDS AND BOURBON CREAM 17

RUM BABA WITH CANDIED CITRUS AND CREAM 17

TRIO OF ICE CREAMS 15

MACADAMIA AND ROSE ICE CREAM

CHAI ICE MILK

LEMON ICE CREAM

CHEESE

BLACKMOUNT, PAVENSEY BLUE, LINCOLNSHIRE POACHER
RYE CRACKERS 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