MARLE

A LA CARTE MENU SAMPLE MAY 2024

TO SHARE

A PLATE OF JESUS DU PAYS BAC 12 FARM RADISHES AND TURNIPS WITH LABNEH 9

TO START

SCARPINOCC WITH CIME DI RAPA, SPENWOOD AND POTATO 22

STUFFED SQUID WITH VEAL, PORK, MARJORAM AND BLACK OLIVE 22

FARM PEAS WITH RADISHES, EWES' CURD AND CULATELLO 21

SHREDDED DUCK SALAD WITH ROASTED CHERRIES, DANDELION AND HAZELNUTS 23

LEEKS VINAIGRETTE WITH EGG MIMOSA AND CRISPY BREADCRUMBS 18

LOBSTER SALAD WITH FARM FENNEL AND BISQUE DRESSING 25

TO FOLLOW

TROUT WITH BARATTIERE CUCUMBERS AND ESTATE ELDERFLOWER BUTTER 37

LAMB SADDLE WITH ASPARAGUS, MOUSSERONS AND ARROW LEAF SPINACH 39

ROAST CHICKEN WITH PETIT POIS A LA FRANCAISE AND WET GARLIC PUREE 38

SEABASS WITH SLOW COOKED COURGETTES, AIOLI AND TARRAGON 42

ARTICHOKE VIGNOLE WITH PANISSE AND BROAD BEAN LEAF PESTO 33

PORK LOIN WITH SALTED RHUBARB, SPINACH AND NETTLE PUREE 36

TO ACCOMPANY

FARM LITTLE LEAF SALAD WITH SHALLOT DRESSING 9

CRISPY POTATOES WITH LEEK TOP AIOLI 12

MARLE

A LA CARTE MENU SAMPLE MAY 2024

TO FINISH

CHOCOLATE MOUSSE CAKE WITH MINT FIOR DI LATTE 16

ELDERFLOWER PANNA COTTA CAKE WITH GARIGUETTE STRAWBERRIES 15

APRICOT AND MUSCAT TART WITH ROASTED APRICOTS AND CRÈME FRAICHE 15

TRIO OF ICE CREAMS AND SORBETS 15

ROSE FIOR DI LATTE

MELON AND LEMON VERBENA SORBET

VANILLA ICE CREAM

CHEESE

LITTLE ROLLRIGHT, SHROPSHIRE BLUE, CORRA LINN,
RYE MELBA AND SLICED APPLE 18

DESSERT WINE & FORTIFIED

'FLEURFONTEIN', KEERMONT, STELLENBOSCH, SOUTH AFRICA 2021 15

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

RATAFIA CHAMPENOIS, SOLERA 90-19, DOMAINE HENRI GIRAUD, CHAMPAGNE, FRANCE NV 26