

## MARLE

### TO SHARE

FARM VEGETABLES WITH LABNEH	11
TETE DE COCHON WITH ANCHOVY AIOLI	12

### TO START

RED MULLET WITH PICKLED WASABI STEMS AND BARATTIERE CUCUMBER	24
TORN BURRATA WITH YELLOW PEACH, COPPA AND BASIL OIL	22
ORECCHIETTE PRIMAVERA	21
FARM POTATOES WITH SHEEP'S YOGHURT AND FARM TROPEA ONION	21
TROMBETTA COURGETTE AND SWEET CICELY TART WITH COMTE	22
CORNISH GRILLED OCTOPUS WITH BORLOTTI BEANS AND 'NDUJA	24

### TO FOLLOW

JOHN DORY WITH KING OYSTER AND SEA KALE	42
LAMB CUTLET WITH PIATTONE BEANS, SMOKED ANCHOVY AND BASIL	40
CHALK STREAM TROUT WITH SUMMER SAVORY HOLLANDAISE AND CAROSELLO	39
SUTOON HOO CHICKEN WITH CHERRY BELL RADISHES AND ALMOND AIOLI	41
BEEF BAVETTE WITH GREZZINA COURGETTES AND CAFE DE PARIS	42
WHITE ASPARAGUS, MORELS AND FREEKEH WITH VIN JAUNE	40

### TO ACCOMPANY

FARM LEAVES WITH ROSE GERANIUM VINAIGRETTE	9
CRISPY POTATOES WITH LEEK TOP AIOLI AND FINE HERBS	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

LEMON PANNA COTTA CAKE WITH GOOSEBERRY,  
ELDERFLOWER AND HOMR FARM CREAM 12

SUMMER BERRY TART WITH CRÈME FRAICHE 14

PEACH AND LEMON VERBENA SEMI-FREDDO WITH ROASTED PEACHES AND RASPBERRIES 13

TRIO OF ICE CREAMS AND SORBET 15

APRICOT ICE CREAM

LEMON CURD ICE CREAM

PEACH SORBET

### CHEESE

ASHCOMBE, BRUNSWICK BLUE AND CORNISH YARG  
WITH CARAWAY RYE CRISP-BREAD AND BLACKCURRANT 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

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