### MARLE

#### SAMPLE MENU

#### TO SHARE

# FARM VEGETABLES WITH LABNEH AND GREEN OIL 11 A PLATE OF CULATELLO DI ZIBELLO 12

#### TO START

CORNISH TUNA BELLY WITH BRAISED WELSH KOMBU AND BLUE MOON RADISH 24

SALAD OF FARM FENNEL, CELERY AND WILLIAMS PEAR WITH BEENLEIGH BLUE 22

CHESTNUT TORTELLINI WITH AIGO BOUIDO AND WHITE TRUFFLE HONEY 23

FARM BEETROOTS WITH SHEEP'S YOGHURT AND RYE 21

CAR Y MOR COCKLES WITH BLACK GARLIC 'NDUJA AND FARM BORLOTTI BEANS 23

FARM ONION SQUASH RISOTTO WITH SCARPACCIA AND CRISPY SAGE 22

## TO FOLLOW

CREEDY CARVER DUCK WITH FIVE SPICE PLUM SAUCE, UMEBOSHI AND CELTUCE 42

SPICED HECKFIELD LAMB WITH CHERMOULA, BULGUR WHEAT AND BLACK OLIVES 39

ROASTED MONKFISH WITH FARM BEEF BEANS, LARDO, PARSLEY AND ANCHOVY 41

HECKFIELD PORK WITH FARM POTATO, QUINCE AND WET WALNUT 40

HARLEQUIN SQUASH WITH TOMATO JAM, TOASTED FREEKEH AND VADOUVAN 39

CHALK STREAM TROUT WITH RATATOUILLE AND FARM BASIL 40

# TO ACCOMPANY

FARM LEAVES WITH BUTTERMILK AND GREEN JUICE VINAIGRETTE 9

CRISPY POTATOES WITH FENNEL TOP AIOLI 12

# MARLE

#### TO FINISH

# FIG LEAF SET CHOCOLATE CREAM WITH ROASTED FIG, FARM RASPBERRIES AND LANGUE DE CHAT 12

WALNUT AND RYE TART WITH FARM PLUMS AND CRÈME FRAICHE 15

ALMOND MERINGUE CAKE WITH POACHED PEACH AND LEMON VERBENA CREAM 15

TRIO OF ICE CREAM AND SORBETS 15

BLACKCURRANT ICE CREAM

FRAGOLA SORBET

PEAR SORBET

CHEESE

BRIGHTWELL ASH, CASHEL BLUE AND CORNISH KERN WITH SEEDED LAVOSH AND CRAB APPLE JELLY 18

# DESSERT WINE & FORTIFIED

HOLDVÖLGY, 'ELOQUENCE', SZAMORODNI, TOKAJI, HUNGARY 2013 12

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

MULLINEUX, STRAW WINE, SWARTLAND, SOUTH AFRICA 2022 23