

MARLE SAMPLE MENU

APERITIF

THE MARY 17

POMANDER MULETIDE 14

HERBACEOUS BORDER 21

TO SHARE

BABY VEGETABLES WITH HERB CRÈME FRAICHE 8

COD'S ROE WITH HOUSE PICKLES, RYE CRACKERS AND SALMON ROE 9

TO START

CRAB TAGLIOLINI WITH CHILLI, GARLIC AND LEMON 20

MARINDA TOMATOES WITH JERUSALEM ARTICHOKES, SAN DANIELE AND AIOLI 15

BURRATA WITH SPRING GREENS, PICKLED PUMPKIN AND BROWN BUTTER VINAIGRETTE 19

PARSNIP SOUP WITH BRAISED LEEKS AND CAVIAR 14

BEETROOT CARPACCIO WITH CRÈME FRAICHE AND SOFT HERBS 12

PURPLE SPROUTING BROCCOLI WITH CRISPY LEEKS AND CAESAR DRESSING 14

SCALLOPS WITH FENNEL PUREE AND BEURRE BLANC 21

TO FOLLOW

BRAISED SHORT RIB WITH HORSERADISH CREAM, CORIANDER AND ONION RINGS 34

ROAST FARM VEGETABLES WITH WARM YOGHURT AND FERMENTED RED CHILLI 24

GUINEA FOWL WITH ALMONDS, CITRUS, OLIVES AND AIOLI 28

CHALK STREAM TROUT WITH SLOW COOKED FENNEL, SALSA ROSSA AND CRÈME FRAICHE 28

ROASTED QUAIL WITH SOUBISSE AND POACHED RED WINE FIGS 28

CHICKPEA PANCAKE WITH ROASTED ARTICHOKES, ONION SQUASH AND KASUNDI 21

GRILLED LEMON SOLE WITH ANCHOVY BUTTER AND SPRING GREENS 26

TO ACCOMPANY

CRISPY POTATOES WITH BLACK GARLIC VINAIGRETTE, SOUR CREAM AND SOFT HERBS 8

BITTER LEAVES WITH ANCHOVY AND MINT DRESSING 8

KALETTE TOPS WITH LEMON, GARLIC AND CHILLI 8