

MARLE SAMPLE MENU

APERITIF

CLEAR MARY 17

SEASONAL BELLINI 17

TO SHARE

PLATE OF CULATELLO DI ZIBELLO 12

TO START

TAGLIOLINI WITH WHITE TRUFFLE BUTTER 21

GRILLED SCALLOPS WITH BRAISED ENDIVE AND GREEN CITRUS SALSA 24

CRAB SALAD WITH HOME FARM CASTELFRANCO, FENNEL, HONEY AND VERJUS DRESSING 19

CELERIAC SOUP WITH CRISPY JERUSALEM ARTICHOKES, KALE AND CRÈME FRAÎCHE 14

SALAD OF WARM CHESTNUTS, RICOTTA, SAN DANIELE AND AGED BALSAMIC 17

CHICKEN LIVER PATE WITH GRILLED SOURDOUGH AND HOME FARM LEAVES 12

TO FOLLOW

RIB EYE WITH PEPPERCORN SAUCE 36

ROASTED PUMPKIN AND RADICCHIO WITH SAGE, BARLEY AND AGED BALSAMIC 24

DUCK CONFIT WITH SWEET POTATO AND RED CABBAGE GRATIN 27

SLOW COOKED LAMB WITH CARROTS, PRUNES, CINNAMON AND FRAGOLINA 30

SLIP SOLE WITH SEAWEED BUTTER, SAVOY CABBAGE AND BUTTERMILK POTATO PURÉE 27

RIVER TEST TROUT WITH SORREL SAUCE 29

TO ACCOMPANY

CRISPY POTATOES WITH BLACK GARLIC VINAIGRETTE, SOUR CREAM AND FINE HERBS 10

CREAMED SPINACH 9

SALAD OF FRISEE WITH HECKFIELD HOME FARM CREAM AND SHERRY VINAIGRETTE 8

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