

MARLE

SUNDAY LUNCH MENU SAMPLE OCTOBER 2024

FAMILY STYLE

TO START

BRANDADE WITH ROASTED TOMATO AIOLI

FARM BEETROOT SOUP WITH HORSERADISH AND DILL

FARM TROPEA WITH EGGS MIMOSA, CAPERS AND BLACK OLIVES

FARM LEAVES AND COURGETTES WITH BURRATA

TO FOLLOW

CORNISH RED LEG CHICKEN WITH CELERIAC AND BLACK GARLIC BUTTER

ROAST FARM CARROTS

FARM BEANS ALLA ROMANA

TO FINISH

LEMON TART WITH AUTUMN RASPBERRIES AND CRÈME FRAICHE

OR

TRIO OF ICE CREAMS AND SORBET

ROSE FIOR DI LATTE

PEACH SORBET

FARM BERRY RIPPLE ICE CREAM

OR

HECKFIELD WITH HONEYCOMB AND RYE MELBA

£65

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

MARLE

SUNDAY LUNCH MENU SAMPLE OCTOBER 2024

FAMILY STYLE

VEGETARIAN

TO START

FARM BEETROOT SOUP WITH HORSERADISH AND DILL

FARM TROPEA WITH EGGS MIMOSA, CAPERS AND BLACK OLIVES

FARM LEAVES AND COURGETTES WITH BURRATA

TO FOLLOW

ROAST ONION SQUASH WITH BLACK BARLEY AND AGRODOLCE

ROAST FARM CARROTS

FARM BEANS ALLA ROMANA

TO FINISH

LEMON TART WITH AUTUMN RASPBERRIES AND CRÈME FRAICHE

OR

TRIO OF ICE CREAMS AND SORBET

ROSE FIOR DI LATTE

PEACH SORBET

FARM BERRY RIPPLE ICE CREAM

OR

HECKFIELD WITH HONEYCOMB AND RYE MELBA

£58

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