

MARLE

A LA CARTE MENU SAMPLE OCTOBER 2024

TO SHARE

FRIED GREEN TOMATOES WITH AIOLI 9

A PLATE OF CULATELLO 12

TO START

GNOCCHI WITH GIROLLES 21

CLAMS WITH 'NDUJA, FARM FENNEL AND CRÈME FRAÎCHE 23

BAKED CRESPELLE WITH ONION SQUASH, RICOTTA AND SPECK 22

VITELLO TONNATO WITH RED DANDELION AND ROSEMARY OIL 23

GRILLED MACKEREL WITH FARM BEETROOTS, HORSERADISH AND BEETROOT LEAF 23

SALAD OF FARM APPLES, BEENLEIGH BLUE AND CANDIED WALNUTS 17

TO FOLLOW

MONKFISH WITH SAUCE CHARCUTIERE AND ROAST CELERIAC 40

PORK BELLY WITH QUINCE, MUSTARD SAUCE AND SHREDDED CARAFLEX CABBAGE 38

ROASTED CHICKEN WITH BRAISED ESCAROLE, PANCETTA AND BUTTER BEANS 39

SEABASS WITH MIYAGAWA BUTTER, SALT BAKED KOHLRABI AND FARM CHARD 42

AUBERGINE CURRY WITH PRUNE AND COCONUT FLATBREAD 32

LAMB WITH SLOW COOKED YELLOW WAX BEANS, TOMATO,
FENNEL SEED AND ANCHOVY 39

TO ACCOMPANY

LITTLE LEAF SALAD WITH SHALLOT DRESSING 9

CRISPY POTATOES WITH FENNEL 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

WALNUT AMARETTO CAKE WITH MASCARPONE CREAM 16

COFFEE CRÈME CARAMEL WITH CANDID KUMQUATS AND FARM CREAM 16

PEAR CHOCOLATE AND HAZELNUT TART WITH CRÈME FRAÎCHE 15

TRIO OF ICE CREAMS AND SORBETS 15

MAPLE AND PECAN ICE CREAM

CHOCOLATE SORBET

CASSIA ICE CREAM

CHEESE

TUNWORTH, SHROPSHIRE BLUE, LINCOLNSHIRE POACHER,
OATCAKES AND BLACKCURRANT JELLY 18

DESSERT WINE & FORTIFIED

VIN SANTO, ISOLE E OLENA, TUSCANY, ITALY 2010 22

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

'VIN DE CONSTANCE', KLEIN CONSTANTIA, CONSTANTIA, SOUTH AFRICA 2020 26

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