

MARLE

TO SHARE

JESUS DU PAYS BASQUE WITH PICKLED RADISHES 12

FARM VEGETABLES WITH LABNEH 11

TO START

RED MULLET WITH PICKLED WASABI STEMS AND BARATTIERE CUCUMBER 24

BURRATA WITH RHUBARB MOSTARDA AND SAN DANIELE 22

ORECCHIETTE PRIMAVERA 21

JERSEY ROYALS WITH SHEEP'S YOGHURT AND TROPEA ONION 21

TROMBETTA COURGETTE AND SWEET CICELY TART WITH COMTE 22

CORNISH SCALLOPS WITH ELDERFLOWER BUTTER AND FENNEL 26

TO FOLLOW

WILD JOHN DORY WITH MOUSSERONS AND SEA KALE 42

RACK OF LAMB WITH PIATTONE BEANS, SMOKED ANCHOVY AND BASIL 40

CHALK STREAM TROUT WITH SUMMER SAVORY HOLLANDAISE AND FARM ASPARAGUS 39

SUTTON HOO CHICKEN WITH RADISHES AND ALMOND AIOLI 39

SIRLOIN OF BEEF WITH WET GARLIC PUREE, YOUNG VEGETABLES AND SCAPES 41

WHITE ASPARAGUS, MORELS AND BLACK BARLEY WITH VIN JAUNE 38

TO ACCOMPANY

FARM LEAVES WITH BUTTERMILK AND ELDERFLOWER 9

CRISPY POTATOES WITH FENNEL TOP AIOLI 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

MARLE

TO FINISH

MANGO AND LEMON VERBENA MILLEFEUILLE WITH MANGO COMPOTE 14

APRICOT JELLY AND MUSCAT SET CREAM WITH ROASTED APRICOTS 12

STRAWBERRY TRIFFLE TART WITH MACERATED STRAWBERRIES AND VANILLA CREAM 15

TRIO OF ICE CREAMS AND SORBET 15

RASPBERRY ICE CREAM

GINGER FIOR DI LATTE

PASSIONFRUIT AND ORANGE SORBET

CHEESE

ASHCOMBE, MAIDA VALE, CORNISH YARG WITH
CARAWAY RYE CRISP BREAD AND BLACKCURRANT JELLY 18

DESSERT WINE & FORTIFIED

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

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

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