

THE
MARCUS
GILBERT
WAREING
SCOTT

SET MENU
3 COURSES £30

Warm rosemary Tortano bread, salted butter £4

STARTERS

Roasted beetroot, carrot, pinenut, potato (V)
Godello "Gaba do Xil" Telmo Rodriguez, Valdeorras, Spain 2016 £9

Duck ham, calcot onion, Iberico tomato, Grumolo
Blaufränkisch "Vom Kalk", M. Altenburger, Neusiedlersee, Austria 2015 £8

Smoked salmon paté, horseradish, lemon jam, rye toast
Sauvignon Blanc, "Seresin", Marlborough, New Zealand 2016 £9

Dorset crab, grapefruit, avocado, buttermilk (£3 supplement)
Riesling Spätlese Trocken, Sybille Kuntz, Mosel, Germany 2016 £14

V - Vegetarian Ve - Vegan

For allergen information please ask a member of our team

Wine selections are served by the glass 125ml.

A discretionary service charge of 12.5% will be added to your bill

MAINS

Roasted bream, leeks, salsify

Chablis 1er Cru "Cote de Lechet", D. Tremblay, Burgundy, France 2016 £14

Grilled lamb rib, turnip, spinach, mint vinaigrette

Roc D'Anglade, VDP Du Gard, L. Roussillon, France 2012 £14

Pork belly, truffle mash, cabbage (£6 supplement)

Pinot Noir, Maude, Central Otago, New Zealand 2015 £14

or

Hanger steak, truffle mash, cabbage (£6 supplement)

Pinot Noir, Maude, Central Otago, New Zealand 2015 £14

Roasted Jerusalem artichoke, chestnuts, spelt, minestra nera ^{Ve}

Malvazija Istarska "Alba", Matošević, Istria, Croatia, 2016 £9

SIDES

Truffle Mac'n'cheese £5.5

Calthorpe Project garden salad £4

Triple cooked chips, smoked butter mousse £5

Chestnut mushrooms, garlic & herb butter £5

Rocket, tomato, Parmesan, black olive, balsamic £5

Tenderstem broccoli, salsa verde £5

Smoked potato and gruyère croquettes,
mustard emulsion £5

Brussel sprouts, shallots, bacon & onion seeds £4.5

DESSERTS

Warm ginger cake, apple, miso & muscovado ice cream

Tokaji Aszú '5 Puttonyos', Dereszla, Hungary £14

Caramelised banana soft serve, honeycomb

Jurançon "Clos Urolat" Charles Hours, South West, France 2014 £11

Poached pear, almond, milk

Gewürztraminer "Vendanges Tardives", Turckheim, Alsace, France 2014 £12

Cheese from La Fromagerie

(£4 supplement or £8 as an additional course)

Bual "Aged 10 Years", Blandy's, Madeira, Portugal NV £12

Salted caramel truffles £3