

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
Marsanne, Tahblik, Australia 2014 £10

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

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

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

Chocolate & cardamom mille feuille, orange crème fraîche
Banyuls "Cuvée Leon Parce" D. de la Rectorie, Roussillon, France, 2013 £12

Cheese from La Fromagerie
(£6 supplement or £10 as an additional course)
Graham's 20 years old Tawny £16

Salted caramel truffles £3