

THE  
MARCUS  
GILBERT  
WAREING  
SCOTT

3 COURSES £30

Warm rosemary Tortano bread, salted butter £4

Nocellara del Belice olives £4

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STARTERS

Crispy chicken thigh, romesco, calcot onion  
2016 *Beaujolais-Villages "Grande Lamure"*, Burgundy, France £8

House cured Loch Duart Salmon, citrus fruits, radishes  
2015 *Marsanne, Tahbilk, Victoria, Australia* £10

White fennel soup, orange zest <sup>Ve</sup>  
2017 *Godello "Gaba do Xil"*, Telmo Rodriguez, Valdeorras, Spain £9

MAINS

Slow cooked Hereford beef cheek,  
wholegrain mustard, roast shallot, watercress  
2015 *Château Fabre Gasparets, Corbières, France* £14

Sea bream, daikon, sea purslane, mussels  
2017 *Chablis 1er Cru "Côte de Lechet"*, D. Tremblay, Burgundy, France £14

Soft herb gnocchi, roasted mushrooms & tarragon  
2017 *Furmint Kvarc, Michael Wenzel, Burgenland, Austria* £13

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

## VEGETABLES & SALADS

Buttered green beans £4

Triple cooked chips, Sarsons mayonnaise £4.5

Chestnut mushrooms, garlic & herb butter £4.5

Steamed broccoli, salsa verde, toasted almonds £5

Truffled pomme purée £6

Roasted January King cabbage, shallot & bacon gastric £4

## DESSERTS

Sugar baked rhubarb, pain perdu, juniper  
*2017 Riesling "Cordon Cut", Mount Horrocks, Clare Valley, Australia £14*

Pink grapefruit posset, rosemary shortbread  
*2010 Château Filhot, 2ème Cru Classé, Sauternes, France £15*

Vanilla soft serve, kumquat & chilli  
*2015 Banyuls, Domaine de la Rectorie, Rousillon*

**BOOK TABLE**

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