

THE
MARCUS
GILBERT
WAREING
SCOTT

3 COURSES £30

Warm rosemary Tortano bread, salted butter £4

STARTERS

Pig's head,
celery, apple and cabbage slaw
2015 Pinot Noir, Maude, Central Otago, New Zealand £14

Smoked salmon paté,
horseradish, lemon jam, rye toast
2016 Riesling Spätlese Trocken, Sybille Kuntz, Mosel, Germany £14

Salt baked beetroot,
roasted carrot, pinenut, potato ^V
2016 Malvazija Istarska "Alba", Ivica Matošević, Istria, Croatia £9

Courgette salad,
grilled Padron peppers, paprika, cashew ^V
(Dorset crab supplement £3)
2014 Marsanne, Tahbilk, Victoria, Australia £10

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

Pork belly,
truffle mash, piccalilli

2011 Fixin ,*Domaine Christophe Perrot-Minot Burgundy, France* £20

Sea bream,
sea aster, pea, fennel

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

Spiced cauliflower,
coco beans, Marmite granola ^{Ve}

2015 *Furmint "Morin Project NR1", Attila Homonna, Tokaji, Hungary* £13

Slow-cooked short rib of beef,
semi dried tomato, potato galette, spinach
(£6 supplement)

Tempranillo "Aalto", Ribera del Duero, Spain £15

VEGETABLES & SALADS

Piattone beans, salsa verde £5

Chestnut mushrooms, garlic & herb butter £5

Truffled cauliflower & cheese £5.5

Triple cooked chips, Sarsons mayonnaise £5

Jersey Royal potato, seaweed butter £6.5

Summer garden salad £4

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

DESSERTS

Chocolate nougat, salted caramel, hazelnut

2010 *Tokaji Aszú "5 Puttonyos", Chateau Dereszla, Tokaji, Hungary* £14

Lemon, meringue, blackberry

2016 *Coteaux du Layon, D. Alex Cady, Anjou, France* £13.5

Caramelised banana soft serve, honeycomb

2016 *Changyu Golden Diamond Vidal Ice Wine, Shandong, China* £14

Selection of cheese from La Fromagerie
(£4 supplement or £12 as an additional course)

Graham's 20 years old Tawny £16