

THE
MARCUS
GILBERT
WAREING
SCOTT

3 COURSES £30

Warm rosemary Tortano bread, salted butter £4

STARTERS

Crispy 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

Heritage tomatoes,
feta, shallot, olive ^V
2016 Malvazija Istarska "Alba", Ivica Matošević, Istria, Croatia £9

Courgette salad,
grilled Padrón peppers, paprika, cashew ^{Ve}
(Add Dorset crab £4)
2016 Godello "Gaba do Xil", Telmo Rodriguez, Valdeorras, Spain £9

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

Chargrilled lamb cutlet,
broccoli, mint, parsley

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

Herb gnocchi,
goat's curd, radish, peas^v

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

Ibérico secreto pork,
romesco, almond, runner beans
(£6 supplement)

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

VEGETABLES & SALADS

Spring greens, salsa verde £5

Chestnut mushrooms, garlic & herb butter £5

Truffled cauliflower & cheese £5.5

Triple cooked chips, Sarsons mayonnaise £5

New potato salad £6.5

Summer garden salad £4

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

DESSERTS

Buttermilk panna cotta,
summer fruits, black cherry

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

Poached peaches,
crème fraîche, tarragon

2010 Château Filhot, 2ème Cru Classé, Sauternes, France £15

Salted caramel soft serve,
honeycomb

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

Selection of cheese from The Cheese Merchant
(£4 supplement or £12 as an additional course)

Graham's 20 years old Tawny £16