

THE
MARCUS
GILBERT
WAREING
SCOTT

GROUP MENUS

To cater for groups of 9 or more guests, Marcus has worked with our chefs to create a range of set menus that combine our best selling favourites with the freshest seasonal produce.

Menu A	3- courses, 2 choices per course	£45 pp (lunch only)
Menu B	3- courses, 3 choices per course	£50 pp
Menu C	3- courses, 4 choices per course	£60 pp
Marcus' Menu	3 courses	£68 pp

Additional cheese course £7.50 pp

If your group comprises more than 18 guests, we require that you choose one dish, per course, for all guests.

All group menus can be viewed below.

These are sample menus only.

Final menus depend on the availability of the seasonal produce we use and will be confirmed one week prior to your visit.

A discretionary service charge of 12.5% will be added to your bill (15% for private dining where a minimum spend also applies).

We can accommodate any dietary requests of which we are informed in advance.

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MENU A - £45 pp
(lunch only)

Celeriac soup
Pink Lady apple, walnut

Crispy pig's head
cabbage & apple slaw, celery

—

Gilt-head sea bream
daikon, sea purslane, Fowey mussels

Herb gnocchi
wild mushroom, watercress

—

Red wine poached pears
olive oil cake, crème fraîche ice cream

Masala chai soft serve
kumquat & chilli

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MENU B - £50 pp

Crispy pig's head
cabbage & apple slaw, celery

Celeriac soup
toasted walnut, Pink Lady apple

House cured salmon,
citrus fruits, pickled radishes

—

Yogurt marinated lamb shoulder
smoked aubergine, labneh

Gilt-head sea bream
daikon, sea purslane, Fowey mussels

Harissa marinated aubergine
roasted sand-grown carrots, lemongrass & coconut

—

Masala chai soft serve
kumquat & chilli

Chocolate nougat
salted caramel, hazelnut

Bread and butter pudding
brandy custard, poached raisins

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MENU C - £60 pp

Crispy pig's head, cabbage & apple slaw, celery

Dorset snail, chargrilled sourdough, parsley, garlic cream

Barbecued mackerel, venison broth, monk's beard, fermented apple

Celeriac soup, Pink Lady apple, walnut

—

Yogurt marinated lamb shoulder, smoked aubergine, labneh

Saddleback pork rump, pickled Yorkshire rhubarb, Alexander shoots

Cornish lemon sole 'on the bone', Petit Violet artichoke

Harissa marinated aubergine, roasted sand-grown carrots,
lemongrass & coconut

—

Treacle tart, crème fraîche

Chocolate nougat, salted caramel, hazelnut

Red wine poached pears, olive oil cake, crème fraîche ice cream

Bergamot cheesecake, Earl Grey

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MARCUS' MENU - £68
WINE MATCHING SELECTION- £45

Your meal as Marcus would choose it

Burrata
shiitake mushroom, clementine salad

2016 Beaujolais Blanc, Lamure

—

25 day dry-aged Aberdeen Angus Chateaubriand

2015 Chateau Fabre Gasparets, Corbieres, France

—

Chocolate nougat
salted caramel, hazelnut, burnt honey ice cream

*2013 Tokaji Aszú "S Puttonyos", Chateau Dereszla, Tokaji,
Hungary*