

THE  
MARCUS  
GILBERT  
WAREING  
SCOTT

GROUP MENUS

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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)*

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White fennel soup  
orange zest

Crispy chicken thigh  
romesco sauce, almond, calçot onion

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

Herb gnocchi  
wild mushroom, watercress

—

Sugar baked rhubarb  
pain perdu, juniper custard

Masala chai soft serve  
kumquat & chilli

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MENU B - £50 pp

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Crispy chicken thigh  
romesco sauce, almond, calçot onion

House cured salmon,  
citrus fruits, pickled radishes

White fennel soup  
orange zest

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Cornish organic lamb rack  
courgettes, Jersey Royals, mint, smoked curd

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

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

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Masala chai soft serve  
kumquat & chilli

Chocolate nougat  
salted caramel, hazelnut

Sugar baked rhubarb  
pain perdu, juniper custard

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MENU C - £60 pp

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Crispy chicken thigh, romesco sauce, almond, calçot onion

Dorset snails, spring garlic, wild onion

Cornish sardines, winter tomatoes, sourdough

White fennel soup, orange zest

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Cornish organic lamb rack  
courgettes, Jersey Royals, mint, smoked curd

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

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Grapefruit posset, rosemary shortbread

Chocolate nougat, salted caramel, hazelnut

Brown sugar tart, passionfruit sorbet

Blood orange tart

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

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*Your meal as Marcus would choose it*

Burrata  
shiitake mushroom, clementine salad

*2016 Beaujolais Blanc, Lamure*

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25 day dry-aged Aberdeen Angus Chateaubriand

*2015 Chateau Fabre Gasparets, Corbieres, France*

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Chocolate nougat  
salted caramel, hazelnut, burnt honey ice cream

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