

THE
MARCUS
GILBERT
WAREING
SCOTT

Warm rosemary Tortano bread,
salted butter
£4

Mixed olives
£4.5

Burrata, romesco, grilled
Padron peppers (V)
£12

Lambton & Jackson smoked salmon,
soda bread, lemon
£11

Roasted quail,
baby carrots, puntarella,
pinenut
£11

Confit duck raviolo, tamarind,
cashew, radish
£10.5

Dorset crab, grapefruit, avocado,
buttermilk
£12

Crispy dorset snails,
braised shallot, parsley & garlic
£12

Caramelised celeriac soup,
burnt pear, hazelnut (Ve)
£8

House salad: grilled baby gem,
salted ricotta, ranch dressing,
cashew (V)
£9.5

Foie gras, chicken liver parfait,
fennel granola, brioche, rhubarb
£12

Lamb sweetbread, artichoke,
salsify, truffle emulsion
£9

Sea bass,
sweet potato, aubergine, dukkah
£26

Slow cooked halibut,
roasted fennel, dill, mussels
£33

Venison haunch,
roasted parsley root, black pudding, bitter leaves
£26

Pork belly, braised hispi cabbage,
piccalilli, bacon
£29

Slow roasted lamb shoulder,
charred tropea onion (for two)
£40

Goosnargh duck breast,
Delica pumpkin, walnut, juniper
£26

Slow roasted lamb neck,
braised turnip, spinach, anchovy
£26

Roasted cod, leek, salsify, squid
£26

Roasted Jerusalem artichokes, chestnuts, spelt,
minestra nera (Ve)
£18

Crispy skin chicken breast, potato galette,
foraged mushrooms, wild asparagus
£26

Pumpkin & ricotta dumplings,
hazelnut sauce, kale (V)
£18

FROM THE CHARCOAL GRILL

38 day salt chamber aged Dexter rib of beef (for two)
£75

35 day dry-aged Aberdeen Angus sirloin steak
£34

28 day dry-aged beef fillet
£36

25 day dry-aged Aberdeen Angus Chateaubriand
available by weight

All served with grilled bone marrow & peppercorn sauce

SIDES

Chestnut mushrooms, garlic & herb butter £5

Truffle Mac'n'cheese £5.5

Triple cooked chips, smoked butter mousse £5

Calthorpe Project garden salad £4

Tenderstem broccoli, salsa verde £5

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

Smoked potato and gruyère croquettes,
mustard emulsion £5

DESSERTS

Bread & butter pudding,
raisins, rum ice cream
£7

Pear and almond tart,
crème fraîche
£8.5

Pump street chocolate tart,
passionfruit & coconut
£9

Pineapple, coconut, mango,
lemongrass
£7.5

Liquorice panna cotta, fig,
lemon thyme ice cream
£8

Banana caramel soft serve,
honeycomb
£6

Manhattan cheesecake,
earl grey & orange sorbet
£8

Hot chocolate pot,
salted caramel ice cream
£8

Salted caramel truffles
£3

White chocolate parfait,
blood orange & violet
£9

LA FROMAGERIE
CHEESE SELECTION
£15

SWEET WINES

By the glass

2008	Gewürztraminer 'Vendanges Tardives' <i>Cave de Turckheim, Alsace, France</i>	£12	2015	Jurançon "Clos Urolat" Charles Hours <i>South West, France</i>	£11
2009	Château Filhot <i>2ème Cru Classé, Sauternes, France</i>	£15	2009	Tokaji Aszú '5 Puttonyos', Dereszla <i>Tokaji, Hungary</i>	£14
1986	Château D'Yquem 'Lur Saluces' <i>1er Cru Supérieur Classé, Sauternes, France</i>	£45*	2013	Moscatel "MR", Telmo Rodriguez <i>Malaga, Spain</i>	£9.50
2004	Vin Santo del Chianti Rufina, Prunatelli <i>Tuscany, Italy</i>	£13	NV	PX- "Antique", Fernando de Castilla <i>Sanlúcar de Barrameda, Spain</i>	£15

A glass of sweet wine is served at 100ml (*50ml)

SUNDAY ROAST

We are delighted to announce that Highland Wagyu beef will feature as a special on our roast menu, on the first Sunday of every month.

Roast Highland Wagyu beef with a choice of starter & dessert for
£40