

THE
MARCUS
GILBERT
WAREING
SCOTT

GROUP MENUS

For groups of 9 or more guests, we offer the following menus:

Menu A	3- course choice	£49 pp (lunch only)
Menu B	3- course choice	£59 pp
Menu C	4- course with choice	£69 pp
Menu D	5-course tasting	£79 pp
Menus A - D	Additional cheese course	£7.50 pp

If your group comprises more than 18 guests, for menus A - C, 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.

Confirming your reservation

To secure a group reservation in the main dining room, we ask that you kindly complete and submit our Group Reservation Booking Form, which will be sent to you on reservation. We also require a deposit of £25 pp. Once we receive the above, your reservation will be confirmed.

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MENU A - £49 pp
(lunch only)

Roasted beetroot
carrot, pinenut, potato

Crispy pig's head
piccalilli, cabbage, mustard

Smoked salmon paté
horseradish, lemon jam, rye toast

—

Grilled lamb rib
turnip, spinach, mint vinaigrette

Roasted sea bream
leeks, salsify

Roast Jerusalem artichoke
chestnut, farro, minestra nera

—

Warm ginger cake
apple, miso & muscovado ice cream

Chocolate and orange mille-feuille

Caramelised banana soft serve
honeycomb

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MENU B - £59 pp

Confit duck raviolo
cashew, tamarind, radish

Dorset crab
grapefruit, avocado, buttermilk

House salad
grilled gem, salted ricotta, ranch dressing, cashew

—

Turkey leg
truffle mash, cabbage

Sea bass
sweet potato, chickpeas, aubergine, dukkah

Pumpkin, ricotta and sage dumplings
hazelnut sauce, kale

—

Liquorice panna cotta
lemon thyme ice cream

Pump Street chocolate tart
passion fruit, coconut

Blackberry Eton mess

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MENU C - £69 pp

Burrata

romesco, grilled padron peppers

Foie gras parfait

fennel, granola, brioche, rhubarb

Smoked salmon paté

horseradish, lemon jam, rye toast

—

Crispy dorset snails,

braised shallot, parsley & garlic

Crispy pig's head

mustard, cabbage, piccalilli

—

Slow roast lamb neck

braised turnip, spinach, anchovy

Roasted cod

leek, salsify, squid

—

Rhubarb cheesecake

stem ginger ice cream

Warm ginger cake

apple, miso & muscovado ice cream

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MENU D - £79
(5 course tasting menu)

Burrata
caviar, confit lemon, fennel

—

Partridge
red cabbage, beetroot

—

Scallop
apple, cucumber, relish

—

Ayrshire beef chateaubriand
truffled potato

—

Bread and butter pudding
rum and raisin ice cream