

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

Duck ham
calçot onion, Iberico tomato, Grumolo

Smoked salmon paté
horseradish, lemon jam, rye toast

—

Harissa marinated lamb rump
mint chutney, pistachio, yoghurt

Roasted sea bream
leeks, salsify

Roast Jerusalem artichoke
chestnut, farro, minestra nera

—

Rhubarb & custard
doughnuts, lavender sugar

Chocolate and orange mille-feuille

Caramelised banana soft serve
honeycomb

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MENU B - £59 pp

Crispy Dorset snails,
braised shallot, parsley & garlic

Dorset crab
grapefruit, avocado, buttermilk

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

—

Pork belly
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

Milk chocolate pavé
salted caramel, popcorn

Bread and butter pudding
raisin puree, rum ice cream

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MENU C - £69 pp

Asparagus, poached egg
hollandaise

Foie gras parfait
fennel, granola, brioche, rhubarb

Smoked salmon paté
horseradish, lemon jam, rye toast

—

Crispy dorset snails,
braised shallot, parsley & garlic

Roasted beetroot
carrot, pinenut, potato

—

Slow roast lamb neck
braised turnip, spinach, anchovy

Roasted cod
leek, salsify, squid

—

Rhubarb cheesecake
rhubarb sorbet, ginger

Pineapple, coconut & mango

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MENU D - £79
(5 course tasting menu)

Burrata
caviar, confit lemon, fennel

—

Duck
red cabbage, beetroot

—

Scallop
apple, cucumber, radish

—

Ayrshire beef chateaubriand
truffled potato

—

Bread and butter pudding
rum and raisin ice cream