

THE  
MARCUS  
GILBERT  
WAREING  
SCOTT

GROUP MENUS

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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)*

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Roasted beetroot  
*carrot, pinenut, potato*

Crispy lamb belly  
*mint, baby turnips*

Smoked salmon paté  
*horseradish, lemon jam, rye toast*

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Slow-cooked short rib of beef  
*semi dried camone tomato, potato galette, spinach*

Roasted sea bream  
*fennel, wild garlic, peas*

Braised hispi cabbage,  
*onion, wild garlic*

—

Lemon  
*meringue, blackberry*

Chocolate nougat  
*salted caramel, hazelnut*

Caramelised banana soft serve  
*honeycomb*

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MENU B - £59 pp

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Crispy snails,  
*braised shallot, parsley & garlic*

Dorset crab, courgette salad  
*grilled padron peppers, paprika, cashew*

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  
*fig, lemon thyme ice cream*

Milk chocolate pavé  
*salted caramel, popcorn ice cream*

Bread and butter pudding  
*raisin puree, rum ice cream*

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MENU C - £69 pp

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Asparagus, poached egg  
*hollandaise*

Foie gras parfait  
*fennel, granola, brioche, rhubarb*

Smoked salmon paté  
*horseradish, lemon jam, rye toast*

—

Crispy snails,  
*braised shallot, parsley & garlic*

Roasted beetroot  
*carrot, pinenut, potato*

—

Duck breast  
*delica pumpkin, walnut, juniper*

Roasted cod  
*fennel, wild garlic, peas, squid*

—

Rhubarb & ginger cheesecake  
*rhubarb sorbet*

Pineapple, coconut & mango

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MENU D - £79  
*(5 course tasting menu)*

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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*