

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.

THE  
MARCUS  
GILBERT  
WAREING  
SCOTT

MENU A - £49 pp  
*(lunch only)*

---

Roasted beetroot  
*carrot, pinenut, potato*

Crispy pig's head  
*cabbage & apple slaw, celery*

Cured & torched mackerel  
*cucumber, kohlrabi, dill*

—

Harissa marinated lamb rump  
*mint chutney, pistachio, yoghurt*

Roasted sea bream  
*fennel, sea aster, peas*

Braised hispi cabbage,  
*spelt, onion*

—

Lemon  
*meringue, blackberry*

Chocolate nougat  
*salted caramel, hazelnut*

Caramelised banana soft serve  
*honeycomb*

THE  
MARCUS  
GILBERT  
WAREING  
SCOTT

MENU B - £59 pp

---

Crispy pig's head  
*cabbage & apple slaw, celery*

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

House salad  
*Butter lettuce, peas, goats curd, preserved lemon dressing*

—

Lamb rump  
*char grilled broccoli, caper & mint relish*

Roasted cod  
*fennel, sea aster, squid, pea veloute*

Spiced cauliflower  
*coco beans, marmite granola*

—

Gooseberry, almond,  
ginger, crème fraîche ice cream

Milk chocolate pavé  
*salted caramel, popcorn ice cream*

Lemon  
*meringue, blackberry*

THE  
MARCUS  
GILBERT  
WAREING  
SCOTT

MENU C - £69 pp

---

Burrata  
*sunsweet melon, prosciutto di parma*

English tomatoes  
*beetroot, feta, spearmint*

—

Crispy pig's head  
*cabbage & apple slaw, celery*

Roasted beetroot  
*carrot, pinenut, potato*

—

Chicken  
*broccoli, char grilled onion, wild mushrooms*

Roasted cod  
*fennel, sea aster, squid, pea veloute*

—

Cheesecake  
*black forest fruits*

Pavlova  
*summer fruits, coconut*

THE  
MARCUS  
GILBERT  
WAREING  
SCOTT

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

---

Buratta  
*sunsweet melon, prosciutto di parma*

—

Pigeon  
*cauliflower, whisky*

—

Scallop  
*apple, cucumber, radish*

—

Black Angus chateaubriand  
*truffled potato*

—

Strawberries  
elderflower, nasturtium