

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)

Heritage tomatoes
goat's curd, black olive

Crispy pig's head
cabbage & apple slaw, celery

Prawns
green chilli, kohlrabi, dill

—

Lamb cutlets
broccoli, capers, mint

Roasted sea bream
fennel, peas

Braised hispi cabbage,
spelt, onion

—

Lemon
meringue, blackberry

Chocolate nougat
salted caramel, hazelnut

Caramelised banana soft serve
honeycomb

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MENU B - £59 pp

Crispy pig's head
cabbage & apple slaw, celery

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

House salad
goat's curd, peas, preserved lemon dressing

—

Harissa marinated lamb rump
mint chutney, pistachio, yoghurt

Slow cooked cod
orzo, squid

Spiced cauliflower
borlotti beans, marmite granola

—

Gooseberry, almond,
ginger, crème fraîche ice cream

Chocolate nougat
salted caramel, hazelnut

Lemon
meringue, blackberry

For allergen information please ask a member of our team

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MENU C - £69 pp

Burrata
sunsweet melon, prosciutto di Parma

English tomatoes
beetroot, feta, spearmint

—

Crispy pig's head
cabbage & apple slaw, celery

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

—

Iberico secreto pork
romesco, runner beans

Sea bass
green olive, nasturtium

—

Cheesecake
black forest fruits

Pavlova
summer fruits, coconut

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MENU D - £79
(5 course tasting menu)

Burrata
sunsweet melon, prosciutto di Parma

—

Pigeon
cauliflower, whisky

—

Prawns
green chilli, kohlrabi, dill

—

Black Angus chateaubriand
truffled potato

—

Strawberries
tarragon custard, crème fraîche