

THE
MARCUS
GILBERT
WAREING
SCOTT

SUNDAY ROAST
3 COURSES £35

Warm rosemary Tortano bread, salted butter £4

STARTERS

Crispy dorset snails, braised shallot, parsley & garlic
Blaufränkisch "Vom Kalk", M. Altenburger, Neusiedlersee, Austria 2015 £8

Smoked salmon pate, horseradish, lemon jam, rye toast
Sauvignon Blanc, "Seresin", Marlborough, New Zealand 2016 £9

Caramelised celeriac soup, burnt pear, hazelnut (Ve)
Furmint "Morin Project NR1" Attila Homonna, Tokaji, Hungary 2015 £13

V - Vegetarian Ve - Vegan

For allergen information please ask a member of our team

Wine selections are served by the glass 125ml.

A discretionary service charge of 12.5% will be added to your bill

MAINS

Wagyu beef, Yorkshire pudding, red wine sauce (£5 supplement)
Tempranillo "Aalto", Ribera del Duero, Spain £15

Roast Norfolk Black chicken, bread sauce, gravy
Pinot Noir, Maude, Central Otago, New Zealand 2015 £14

Bream, leeks, roasted hispi
Chablis 1er Cru "Cote de Lechet", D. Tremblay, Burgundy, France 2016 £14

Roasted Jerusalem artichoke, chestnuts, spelt, cavolo nero ^{Ve}
Marsanne, Tahblik, Australia 2014 £14

SIDES

Truffle Mac'n'cheese £5.5

Calthorpe Project garden salad £4

Triple cooked chips, smoked butter mousse £5

Chestnut mushrooms, garlic & herb butter £5

Rocket, tomato, Parmesan, black olive, balsamic £5

Tenderstem broccoli, salsa verde £5

Smoked potato and gruyère croquettes,
mustard emulsion £5

DESSERTS

Rhubarb & custard, doughnuts, lavender sugar
Changyu Golden Diamond Vidal Ice Wine, Shandong, China, 2016 £14

Pineapple, coconut, mango, lemongrass
Château Filhot 2ème Cru Classé, Sauternes, France, 2010 £15

Cheese from La Fromagerie
(£4 supplement or £8 as an additional course)
Bual "Aged 10 Years", Blandy's, Madeira, Portugal NV £12