

### SNACKS & NIBBLES

Warm rosemary Tortano bread,  
salted butter £4

Nocellara del Belice olives £4

Blistered Padrón peppers £4.5

Gruyère Gougères £3.5

Green olive arancini £4

Fennel salami £5

# THE MARCUS GILBERT WAREING SCOTT

### CHAMPAGNE & SPARKLING

Nyetimber "Classic Cuvee", W. Sussex, England  
£15

Gosset Extra Brut, Champagne, France  
£15

Pierre Paillard, Grand Cru Rose, Champagne,  
France £18

Gosset Le Cercle Brut, Marcus Edition,  
Champagne, France £18

### STARTERS

Fowey mussels  
cooked in white wine and leeks  
£10

Dorset snails,  
spring garlic, wild onions  
£12

Burrata,  
shiitake mushroom,  
clementine salad<sup>V</sup>  
£12

Jerusalem artichoke soup,  
artichoke crisps<sup>V</sup>  
£8

House cured salmon  
citrus fruits,  
pickled radishes  
£12

White fennel soup,  
orange zest<sup>Ve</sup>  
£8

Marinated Cornish sardines  
& winter tomatoes on toast  
£8

Duck liver parfait, grilled  
orange marmalade, brioche  
£12

Veal sweetbread,  
polenta, tarragon  
£17

### MAINS

#### HOUSE SPECIAL

Cumbrian rose veal rump  
barbecued in cream,  
salsify, whole grain mustard  
£36

Gilthead sea bream,  
daikon, sea purslane, Fowey mussels  
£18

Cornish Lemon sole cooked on the bone  
with violet artichokes  
£24

Whole roasted quail,  
Puy lentil & bacon cassoulet  
£24

Free range organic duck egg, Puy lentil  
cassoulet, alexander shoots<sup>V</sup>  
£17

Harissa marinated aubergine, roasted  
sand-grown carrots,  
lemongrass & coconut<sup>Ve</sup>  
£17

#### FROM THE CHARCOAL GRILL

*All our steaks are dry aged for a minimum of 35  
days and grilled over beech, oak and cherry wood*

Dry-aged chateaubriand (*to share for two*)  
£75

Shorthorn beef fillet  
£36

hereford sirloin steak  
£32

Belted Galloway Rib-eye steak  
£36

Roasted chicken breast,  
herb gnocchi, mushroom & tarragon sauce  
£18

Isle of Gigha halibut, roasted  
sand-grown carrots, lemongrass & coconut  
£22

Saddleback pork rump,  
pickled Yorkshire rhubarb,  
alexander shoots  
£23

Slow cooked organic Cornish lamb shoulder,  
smoked aubergine, labneh  
£26

### SAUCES

Peppercorn / Beef & Red wine / Mustard / Mushroom & tarragon  
£2.75 each

### VEGETABLES & SALADS

Buttered greens £4

Triple cooked chips, Sarson's mayonnaise £5

Pink Fir potatoes roasted in beef fat £6

Roasted January King cabbage, shallot & bacon gastic £4

Bitter leaf salad £3.5

Chestnut mushrooms, garlic & herb butter £4.5

Potato Dauphinoise £6

Steamed broccoli, salsa verde, toasted almonds £5

## DESSERTS

|  |   |  |   |
|--|---|--|---|
| Sugar baked rhubarb, pain perdu, juniper<br>£8.5                                       | Chocolate nougat, salted caramel, hazelnut<br>£10 | 70% Valrhona chocolate mousse, coconut, clementine <sup>Ve</sup><br>£8.5                           | Vanilla soft serve, kumquat & Chilli<br>£6  |
| Yorkshire rhubarb & pear crumble, ginger custard<br><i>(please allow 15 min)</i><br>£9 | Nutmeg and custard tart<br>£8.5                   | Pink grapefruit posset, rosemary shortbread<br>£8.5  | Brown sugar custard, passion fruit sorbet<br>£8   |
|  |   |  | Apple tarte tatin, vanilla soft serve<br><i>(please allow 15 min)</i><br><i>(to share)</i><br>£17 |
| LA FROMAGERIE<br>CHEESE SELECTION<br>£15   |   | Chocolate truffles by "Paul A. Young"<br>Champagne truffle   Peanut butter & raspberry jelly<br>£4 |   |

## SWEET WINES

*By the glass*

|  |      |   |       |
|--|------|---|-------|
| 2015 Gewürztraminer 'Vendanges Tardives'<br><i>Cave de Turckheim, Alsace, France</i>     | £12  | 2015 Jurançon "Clos Urolat" Charles Hours<br><i>South West, France</i>        | £11   |
| 2010 Château Filhot<br><i>2ème Cru Classé, Sauternes, France</i>                         | £15  | 2010 Tokaji Aszú '5 Puttonyos', Dereszla<br><i>Tokaji, Hungary</i>            | £14   |
| 1986 Château D'Yquem 'Lur Saluces'<br><i>1er Cru Supérieur Classé, Sauternes, France</i> | £45* | 2013 Moscatel "MR", Telmo Rodriguez<br><i>Malaga, Spain</i>                   | £9.50 |
| 2017 Riesling "Cordon Cut"<br><i>Mount Horrocks, Clare Valley, Australia</i>             | £14  | NV PX- "Antique", Fernando de Castilla<br><i>Sanlúcar de Barrameda, Spain</i> | £15   |
| 2016 Changyu Golden Diamond Vidal Ice Wine<br><i>Shandong, China</i>                     | £14  | 2016 Coteaux de Layon St Aubin<br><i>Loire, France</i>                        | £13.5 |

A glass of sweet wine is served at 100ml (\*50ml)

## SUNDAY ROAST

The quintessential British roast with all the trimmings

**3 courses £35**

Available on Sunday, 12:00pm - 2:45pm

**BOOK TABLE**