

THE
MARCUS
GILBERT
WAREING
SCOTT

Warm rosemary Tortano bread,
salted butter
£4

Extra large Noceralla del Belice
olives
£5

English asparagus,
poached pheasant egg,
hollandaise, bacon
£12

Lambton & Jackson smoked salmon,
soda bread, lemon
£11

Burrata, sunsweet melon,
prosciutto di Parma
£12

English tomatoes, beetroot, feta,
spearmint
£9

Courgette salad, grilled Padrón
peppers, paprika, cashew^V
£8
(Dorset crab supplement £3)

Pressed chicken and truffle
terrines, pickled girolles,
mushroom ketchup
£12

Cured & torched mackerel,
cucumber, kohlrabi, dill
£11

House salad: goats curd,
summer peas, butter lettuce,
preserved lemon dressing^V
£9

Mauve aubergine, turmeric,
coconut, dukkah^{Ve}
£18

Squab pigeon, spiced cauliflower,
coco beans, Marmite granola
£34

Halibut, brown butter hollandaise,
fennel, crispy whitebait
£33

Chicken breast, potato galette,
foraged mushrooms, wild asparagus
£26

Wild sea bass, orzo, chorizo, marjoram
£28

Roasted cod, grilled squid,
sea aster, pea shoots
£26

Braised hispi cabbage,
onion, pea^V
£18

Harissa marinated lamb rump,
mint chutney, pistachio, yoghurt
£26

Pork belly, braised hispi cabbage,
piccalilli, bacon
£29

FROM THE CHARCOAL GRILL

Pork chop, cabbage slaw, mustard sauce
£26

35 day dry-aged Aberdeen Angus sirloin steak
£34

28 day dry-aged beef fillet
£36

25 day dry-aged Aberdeen Angus Chateaubriand
available by weight

All served with grilled bone marrow & peppercorn sauce

VEGETABLES & SALADS

Piatto beans, salsa verde £5

Chestnut mushrooms, garlic & herb butter £5

Truffled cauliflower & cheese £5.5

Triple cooked chips, Sarsons mayonnaise £5

Jersey Royal potato, seaweed butter £6.5

Summer garden salad £4

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

DESSERTS

Lemon meringue,
caraway, poppyseed
£8.5

Strawberries, shortbread,
mascarpone
£10

Milk chocolate pavé,
salted caramel, popcorn
£9

Gooseberry, almond, ginger,
crème fraîche sorbet
£9

Pineapple, coconut, mango
£7.5

Banana caramel soft serve,
honeycomb
£6

LA FROMAGERIE
CHEESE SELECTION
£15

Salted caramel truffles
£3

SWEET WINES

By the glass

2008	Gewürztraminer 'Vendanges Tardives' <i>Cave de Turckheim, Alsace, France</i>	£12	2015	Jurançon "Clos Urolat" Charles Hours <i>South West, France</i>	£11
2009	Château Filhot <i>2ème Cru Classé, Sauternes, France</i>	£15	2009	Tokaji Aszú '5 Puttonyos', Dereszla <i>Tokaji, Hungary</i>	£14
1986	Château D'Yquem 'Lur Saluces' <i>1er Cru Supérieur Classé, Sauternes, France</i>	£45*	2013	Moscatel "MR", Telmo Rodriguez <i>Malaga, Spain</i>	£9.50
2004	Vin Santo del Chianti Rufina, Prunatelli <i>Tuscany, Italy</i>	£13	NV	PX- "Antique", Fernando de Castilla <i>Sanlúcar de Barrameda, Spain</i>	£15

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

SUNDAY ROAST

We are delighted to announce that Highland Wagyu beef will feature as a special on our roast menu, on the first Sunday of every month.

Roast Highland Wagyu beef with a choice of starter & dessert for
£40