

THE
MARCUS
GILBERT
WAREING
SCOTT

Warm rosemary Tortano bread,
salted butter
£4

Mixed olives
£4.5

Asparagus, poached egg,
hollandaise, guanciale
£11

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

Roasted quail,
curried lentils, labneh,
baby carrots, peanuts
£11

Gurnard, squid ink,
Jersey Royal, lemon
£10

Dorset crab, courgette salad,
grilled padron peppers, paprika,
cashew
£12

Crispy Dorset snails,
braised shallot, parsley & garlic
£12

Roasted & smoked tomato soup,
basil, black olive (Ve)
£8

House salad: grilled baby gem,
salted ricotta, ranch dressing,
cashew (V)
£9.5

Foie gras, chicken liver parfait,
fennel granola, brioche, rhubarb
£12

Lamb sweetbread, artichoke,
salsify, truffle emulsion
£9

Sea bass,
sweet potato, aubergine, dukkah
£26

Roasted brill,
brown butter hollandaise, fennel, whitebait
£28

Venison haunch,
roasted parsley root, black pudding, bitter leaves
£26

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

Slow roasted lamb shoulder,
charred tropea onion (for two)
£40

Goosnargh duck breast,
Delica pumpkin, walnut, juniper
£26

Slow roasted lamb neck,
braised turnip, spinach, anchovy
£26

Roasted cod, leek, salsify, squid
£26

Roasted Jerusalem artichokes, chestnuts, spelt,
cavolo nera (Ve)
£18

Crispy skin chicken breast, potato galette,
foraged mushrooms, wild asparagus
£26

Pumpkin & ricotta dumplings,
hazelnut sauce, kale (V)
£18

FROM THE CHARCOAL GRILL

38 day salt chamber aged Dexter rib of beef (for two)
£75

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 above served with grilled bone marrow & peppercorn sauce

Hot smoked baby back ribs, celeriac remoulade, bourbon glaze
£18

SIDES

Chestnut mushrooms, garlic & herb butter £5

Truffle Mac'n'cheese £5.5

Triple cooked chips, smoked butter mousse £5

Calthorpe Project garden salad £4

Tenderstem broccoli, salsa verde £5

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

Smoked potato and gruyère croquettes,
mustard emulsion £5

DESSERTS

Lemon parfait, poppyseed cake,
caraway granola
£8.5

Baked cheesecake, rhubarb, ginger
£10

Milk chocolate pavé, salted caramel,
popcorn
£9

Pineapple, coconut, mango,
lemongrass
£7.5

Liquorice panna cotta, fig,
lemon thyme ice cream
£8

Banana caramel soft serve,
honeycomb
£6

Bread & butter pudding, raisins,
rum ice cream
£7

Hot chocolate pot,
salted caramel ice cream
£8

Salted caramel truffles
£3

White chocolate parfait,
blood orange & violet
£9

LA FROMAGERIE
CHEESE SELECTION
£12

SWEET WINES

By the glass

2008 Gewürztraminer 'Vendanges Tardives'
Cave de Turckheim, Alsace, France

£12

2015 Jurançon "Clos Urolat" Charles Hours
South West, France

£11

2009 Château Filhot
2ème Cru Classé, Sauternes, France

£15

2009 Tokaji Aszú '5 Puttonyos', Dereszla
Tokaji, Hungary

£14

1986 Château D'Yquem 'Lur Saluces'
1er Cru Supérieur Classé, Sauternes, France

£45*

2013 Moscatel "MR", Telmo Rodriguez
Malaga, Spain

£9.50

2004 Vin Santo del Chianti Rufina, Prunatelli
Tuscany, Italy

£13

NV PX- "Antique", Fernando de Castilla
Sanlúcar de Barrameda, Spain

£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