

THE  
MARCUS  
GILBERT  
WAREING  
SCOTT

Warm rosemary Tortano bread,  
salted butter  
£4

Mixed olives  
£4.5

English asparagus,  
poached pheasant egg,  
hollandaise, guanciale  
£12.5

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

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

Crispy pig's head, artichoke,  
salsify, truffle emulsion  
£9

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

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

Smoked tomato soup,  
basil, black olive (Ve)  
£8

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

Sea bass,  
new potato, aubergine, dukkah  
£26

Spiced cauliflower, coco beans, Marmite granola (Ve)

Roasted halibut, brown butter hollandaise,  
fennel, crispy whitebait  
£33

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

Slow cooked lamb shoulder,  
charred tropea onion  
(for two / please allow 45 min)  
£40

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

Roasted cod, grilled squid,  
wild garlic, pea shoots  
£26

Braised hispi cabbage,  
onion, wild garlic (V)  
£18

Harissa marinated lamb rump,  
mint chutney, pistachio, yoghurt  
£27

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

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 served with grilled bone marrow & peppercorn sauce*

SIDES

Tenderstem broccoli, salsa verde £5

Chestnut mushrooms, garlic & herb butter £5

Triple cooked chips, smoked butter mousse £5

Truffle Mac'n'cheese £5.5

Jersey Royal potato, seaweed butter £6.5

Calthorpe Project garden salad £4

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

## DESSERTS

Lemon meringue,  
caraway, poppyseed  
£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

Warm chocolate,  
pear, burnt honey ice cream  
£9

Salted caramel truffles  
£3

LA FROMAGERIE  
CHEESE SELECTION  
£15

## 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