

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

Lamb sweetbread, 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)
£18

Turbot, brown butter hollandaise,
fennel, crispy whitebait
£35

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

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

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

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

Harissa marinated lamb chop,
mint chutney, pistachio, yoghurt
£28

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

Fine beans, salsa verde £5

Chestnut mushrooms, garlic & herb butter £5

Triple cooked chips, sarsons mayonnaise £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,
£7.5

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

Banana caramel soft serve,
honeycomb
£6

Fromage frais, wild strawberries, Kampot
pepper, shortbread
£11

Warm chocolate,
pear, burnt honey ice cream
£9

Salted caramel truffles
£3

LA FROMAGERIE
CHEESE SELECTION
£15

SWEET WINES

By the glass

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| 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