

THE
MARCUS
GILBERT
WAREING
SCOTT

MOTHER'S DAY SUNDAY ROAST
3 COURSES £35

Warm rosemary Tortano bread, salted butter £4

STARTERS

Crispy chicken thigh, celery, apple & cabbage slaw

Roasted orkney island scallop, fresh peas and green almonds
£8 supplement

Goats curd, chicory, Trombetta courgettes, oregano ^V

White fennel soup, fronds, orange zest ^{Ve}

SUNDAY ROASTS

The great British Sunday Roast; A grand tradition to be enjoyed in one London's most iconic feasting halls. Our favourite Sunday Roasts served at your table with all the seasonal trimmings.

Whole roasted Cumbrian Cob chicken, caramelised onion and Marsala gravy
Whinsfield farm, Penrith

Rump of Belted Galloway beef and bone marrow gravy
Reared by Michael Wentworth-Waites, Bampton and aged for 55 days by our butcher Lake District Farmers

Organic milk fed, suckling lamb with fresh mint sauce, £7 supplement
Bred by Lord Newborough, Rhug estate farm in north Wales

For the best feasting experience, our Chef recommends one of the above to share for the whole table

Salt-baked celeriac glazed in a celeriac reduction, crispy shallot and watercress dressing

DESSERTS

Our Favourite Sharing Puddings

Pear Tarte Tatin, *for two to share (£supp pp.)*
served with honeycomb ice cream

Seasonal Crumble, *for the whole table*
served with proper, thick custard

Warm sticky toffee pudding, clotted cream

Rhubarb & custard, pain perdu

Selection of cheese from La Fromagerie
(£4 supplement or £12 as an additional course)

SWEET WINES

By the glass

2015	Gewürztraminer 'Vendanges Tardives' <i>Cave de Turckheim, Alsace, France</i>	£12
2010	Château Filhot <i>2ème Cru Classé, Sauternes, France</i>	£15
2018	Riesling "Cordon Cut" <i>Mount Horrocks, Clare Valley, Australia</i>	£14
2016	Changyu Golden Diamond Vidal Ice Wine <i>Shandong, China</i>	£14
2016	Jurançon "Clos Urolat" Charles Hours <i>South West, France</i>	£11
2013	Tokaji Aszú '5 Puttonyos', Dereszla <i>Tokaji, Hungary</i>	£14
2014	Moscatel "MR", Telmo Rodriguez <i>Malaga, Spain</i>	£9.5

BOOK TABLE

V - Vegetarian Ve - Vegan

For allergen information please ask a member of our team

Wine selections are served by the glass 125ml.

A discretionary service charge of 12.5% will be added to your bill