

THE
MARCUS
GILBERT
WAREING
SCOTT

3 COURSES £30

Warm rosemary Tortano bread, salted butter £4

Nocellara del Belice olives £4

STARTERS

Slow cooked pork terrine, roasted and pickled shiitake, radicchio
2016 Beaujolais-Villages "Grande Lamure" Burgundy, France £8

House cured Loch Duart Salmon, citrus fruits, radishes
2015 Marsanne, Tahbilk, Victoria, Australia £10

Grilled Calçot onions, Romesco, toasted almonds, brown butter
2017 Godello "Gaba do Xil", Telmo Rodriguez, Valdeorras, Spain £9

MAINS

Gilt head bream roasted in aged beef fat, roasted sandy carrot,
lemongrass
2015 Château Fabre Gasparets, Corbières, France £14

Glazed beef shin, marinated and roasted chicory
2017 Chablis 1er Cru "Côte de Lechet", D. Tremblay, Burgundy, France £14

Free range organic duck egg, Puy lentil cassoulet, alexanders
2017 Furmint Kvarc, Michael Wenzel, Burgenland, Austria £13

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

VEGETABLES & SALADS

Buttered green beans £4

Triple cooked chips, Sarsons mayonnaise £4.5

Chestnut mushrooms, garlic & herb butter £4.5

Steamed broccoli, salsa verde, toasted almonds £5

Truffled pomme purée £6

Roasted January King cabbage, shallot & bacon gastric £4

DESSERTS

Masala chai soft serve, cardamom, kumquat, chilli
2010 Tokaji Aszú "5 Puttonyos", Chateau Dereszla, Tokaji, Hungary £14

Yorkshire rhubarb crumble with ginger custard
2010 Château Filhot, 2ème Cru Classé, Sauternes, France £15

White chocolate mousse, candied pecans, clementine
2016 Changyu Golden Diamond Vidal Ice Wine, Shandong, China £14

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