

THE
MARCUS
GILBERT
WAREING
SCOTT

SUNDAY ROAST
3 COURSES £35

Warm rosemary Tortano bread, salted butter £4

STARTERS

Crispy pig's head, celery, apple & cabbage slaw
2016 Beaujolais-Villages "Grande Lamure"
Burgundy, France £8

Smoked salmon paté, horseradish, lemon jam, rye toast
2016 Riesling Gebling, Sepp Moser, Kremstal, Austria £14

Celeriac soup, toasted walnut, Pink Lady apple^{Ve}
2016 Godello "Gaba do Xil", Telmo Rodriguez, Valdeorras, Spain £9

MAINS

Roast top rump of Cumbrian beef, Yorkshire pudding, gravy
2015 Tempranillo "Aalto", Ribera del Duero, Spain £15

Roast Norfolk Black chicken, bread sauce, gravy
2015 Pinot Noir, Maude, Central Otago, New Zealand 2015 £14

Grilled aubergine, turmeric, tomato, dukkah^{Ve}
2016 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 greens £4

Chestnut mushrooms, garlic & herb butter £4.5

Triple cooked chips, Sarsons mayonnaise £4.5

Organiclea garden salad £3.5

Rocket, tomato, parmesan, black olive, balsamic £4.75

DESSERTS

Chocolate panna cotta
with ginger and honey granola

*2010 Tokaji Aszú "5 Puttonyos", Chateau Derezsla,
Tokaji, Hungary £14*

Red Wine poached pears,
olive oil cake, sweet wine, creme fraiche
2010 Château Filhot, 2ème Cru Classé, Sauternes, France £15

Masala chai soft serve,
blood orange & cardamom
2016 Changyu Golden Diamond Vidal Ice Wine, Shandong, China £14

Selection of cheese from La Fromagerie
(£4 supplement or £12 as an additional course)
Graham's 20 years old Tawny £16

BOOK TABLE