

THE
MARCUS
GILBERT
WAREING
SCOTT

FESTIVE SET MENU
3 COURSES £30

Warm rosemary Tortano bread, salted butter £4

STARTERS

Salt baked beetroot, pine nut, rosemary ^{Ve}
Godello "Gaba do Xil" Telmo Rodriguez, Valdeorras, Spain 2016 £9

Crispy pig's head, piccalilli, cabbage, mustard
Blaufränkisch "Vom Kalk", M. Altenburger, Neusiedlersee, Austria 2015 £8

Dill cured salmon, green chilli salsa, buttermilk, peanut
Furmint "Morin Project NR1", A. Homonna, Tokaji, Hungary 2015 £13

Dorset crab, brown crab rouille, quince, fennel (£3 supplement)
Riesling Spätlese Trocken, Sybille Kuntz, Mosel, Germany 2012 £14

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

MAINS

Sea bream, shimeji, roscoff, daikon

Chablis 1er Cru "Les Vaillons", Billaud-Simon, Burgundy, France 2015 £14

Corn fed chicken breast, parsley root, cavolo nero, lentils

Pinot Noir, Onnanon, Mornington Peninsula, Australia 2012 £14

Chargrilled hanger steak, roast shallot (£6 supplement)

Roc D'Anglade, VDP Du Gard, L. Roussillon, France 2012 £14

Roasted Jerusalem artichoke, chestnuts, spelt, minestra nera ^{Ve}

Malvazija Istarska "Alba", Matošević, Istria, Croatia, 2016 £9

SIDES

Truffle Mac'n'cheese £5.5

Calthorpe Project garden salad £4

Triple cooked chips, smoked butter mousse £5

Chestnut mushrooms, garlic & herb butter £5

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

Purple sprouting broccoli, salsa verde £5

Smoked potato and gruyère croquettes,
mustard emulsion £5

Brussel sprouts, shallots, bacon & onion seeds £4.5

DESSERTS

Chocolate tart, passionfruit & coconut

Banyuls "Cuvée Léon Parcé", Domaine de la Rectorie, Roussillon 2013 £13

Caramelised banana soft serve, honeycomb

Jurançon "Clos Urolat" Charles Hours, South West, France 2014 £11

Poached pear, almond, milk

Gewürztraminer "Vendanges Tardives", Turckheim, Alsace, France 2014 £12

Cheese from La Fromagerie

(£4 supplement or £8 as an additional course)

Bual "Aged 10 Years", Blandy's, Madeira, Portugal NV £12