

THE
MARCUS
GILBERT
WAREING
SCOTT

3 COURSES £30

Warm rosemary Tortano bread, salted butter £4

Nocellara del Belice olives £4

STARTERS

Crispy pig's head,
celery, apple and cabbage slaw
2015 Pinot Noir, Maude, Central Otago, New Zealand £14

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

Baby gem salad,
confit egg yolk, garlic croutons, ranch dressing^V
(Add Dorset crab & bacon £4)
2016 Godello "Gaba do Xil", Telmo Rodriguez, Valdeorras, Spain £9

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

Chargrilled Cumbrian lamb cutlet,
broccoli, mint
2015 Château Fabre Gasparets, Corbières, France £14

Sea bream,
daikon, samphire, cockles
*Chablis 1er Cru "Côte de Lechet", D. Tremblay,
Burgundy, France 2016 £14*

Herb gnocchi,
Cep mushroom, braised leek, girolles ^v
2017 Furmint Kvarc, Michael Wenzel, Burgenland, Austria £13

VEGETABLES & SALADS

Buttered green beans £4

Triple cooked chips, Sarsons mayonnaise £4.5

Chestnut mushrooms, garlic & herb butter £4.5

DESSERTS

Buttermilk panna cotta,
Black Forest fruits
2014 Moscatel "MR", Telmo Rodriguez, Malaga, Spain £9.5

Poached plums,
pecan brittle, crème fraîche
2010 Château Filhot, 2ème Cru Classé, Sauternes, France £15

Vanilla soft serve,
honeycomb
Changyu Golden Diamond Vidal Ice Wine, Shandong, China £14