

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 & cabbage slaw
2015 Pinot Noir, Maude, Central Otago, New Zealand £14

Smoked salmon paté,
horseradish, lemon jam, rye toast
2017 Riesling Gebling, Sepp Moser, Kremstal, Austria £14

Celeriac soup,
toasted walnut, Pink Lady apple ^{Ve}
2017 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 Hanger steak,
braised shallot, watercress

2015 Château Fabre Gasparets, Corbières, France £14

Sea bass,
daikon, samphire, cockles

2017 Chablis 1er Cru "Côte de Lechet", D. Tremblay, Burgundy, France £14

Herb gnocchi
cep mushroom, oyster mushrooms^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

Warm bread & butter pudding,
poached Golden raisins

2010 Tokaji Aszú "5 Puttonyos", Chateau Dereszla, Tokaji, Hungary £14

Mulled wine pears,
olive oil cake, sweet wine, crème fraîche

2010 Château Filhot, 2ème Cru Classé, Sauternes, France £15

Vanilla soft serve,
honeycomb

2016 Changyu Golden Diamond Vidal Ice Wine, Shandong, China £14

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