

THE
MARCUS
GILBERT
WAREING
SCOTT

GROUP MENUS

To cater for groups of 9 or more guests, Marcus has worked with our chefs to create a range of set menus that combine our best selling favourites with the freshest seasonal produce.

Menu A	3- courses, 2 choices per course	£45 pp (lunch only)
Menu B	3- courses, 3 choices per course	£50 pp
Menu C	3- courses, 4 choices per course	£60 pp
Marcus' Menu	3 courses	£68 pp

Additional cheese course £7.50 pp

If your group comprises more than 18 guests, we require that you choose one dish, per course, for all guests.

All group menus can be viewed below.

These are sample menus only.

Final menus depend on the availability of the seasonal produce we use and will be confirmed one week prior to your visit.

A discretionary service charge of 12.5% will be added to your bill (15% for private dining where a minimum spend also applies).

We can accommodate any dietary requests of which we are informed in advance.

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MENU A - £45 pp
(lunch only)

Greek Salad:

Essex marinated tomatoes, feta, caperberries &
black olives

Crispy pig's head
cabbage & apple slaw, celery

—

Roasted sea bream
daikon, samphire, cockles

Herb gnocchi
Cep mushroom, braised leek, girolles

—

Poached mulled wine pears
olive oil cake, sweet wine, crème fraîche ice cream

Vanilla soft serve
honeycomb

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MENU B - £50 pp

Crispy pig's head
cabbage & apple slaw, celery

Celeriac Soup
toasted walnut, Pink Lady apple

House salad:
chicory, red William pear, walnut, ranch dressing,
blue cheese

—

Harissa marinated lamb rump
smoked aubergine, labneh

Seared Cornish pollock
Portobello mushroom, salsa verde, rocket

Grilled aubergine
turmeric, tomato, dukkah

—

Vanilla soft serve
honeycomb

Chocolate nougat
salted caramel, hazelnut

Lemon
meringue, blackberry

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MENU C - £60 pp

Crispy pig's head, cabbage & apple slaw, celery

Pulled corn-fed chicken & truffle terrine

Dorset crab & baby gem salad, parmesan aioli, garlic croutons

Greek salad: Essex marinated tomatoes, feta, caperberries &
black olives

—

Harissa marinated lamb rump, smoked aubergine, labneh

Gloucestershire old spot pork rump, Roscoff onion,
Marsala glaze

South Coast sea bass, Coco beans, root vegetables, candied lemon

Spiced Melfort farm cauliflower, harissa yoghurt, pomegranate

—

Treacle tart, Crème Fraîche

Chocolate nougat, salted caramel, hazelnut

Lemon, meringue, blackberry

Bergamot cheesecake, Earl Grey

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MARCUS' MENU - £68
WINE MATCHING SELECTION- £45

Your meal as Marcus would choose it

Burrata
prosciutto di Parma, unfiltered olive oil

2016 Sauvignon Blanc, Seresin, Marlborough, New Zealand

—

25 day dry-aged Aberdeen Angus Chateaubriand

2015 Chateau Fabre Gaspereys, Corbieres, France

—

Chocolate nougat
salted caramel, hazelnut, burnt honey ice cream

*2010 Tokaji Aszú "S Puttonyos", Chateau Dereszla, Tokaji,
Hungary*