

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, Marinated Essex heritage tomatoes,
feta, caperberries & black olive

Crispy pig's head
cabbage & apple slaw, celery

—

Roasted sea bream
fennel, peas

Herb gnocchi,
goat's curd, summer vegetables

—

Buttermilk panna cotta,
cherry, blackberry

Vanilla soft serve
honeycomb

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MENU B - £50 pp

Crispy pig's head
cabbage & apple slaw, celery

Celeriac Soup
Pink Lady apple, walnut

House salad
goat's curd, peas, preserved lemon dressing

—

Harissa marinated lamb rump
mint chutney, pistachio, yoghurt

Slow cooked cod
orzo, squid

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, courgette salad, padron peppers, cashew

Greek Salad, Essex heritage tomatoes, feta, caperberries &
black olive

—

Harissa lamb rump, mint chutney, pistachio, yoghurt

Gloucester old spot pork loin, romesco, almond

South Coast sea bass, parsley, green olive, salted ricotta

Melford farm cauliflower, lemon, caper, gherkin, saffron

—

Treacle tart, Crème Fraîche

Chocolate nougat, salted caramel, hazelnut

Lemon, meringue, blackberry

Cheesecake, black forest fruits

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

Your meal as Marcus would choose it

Burrata, sunsweet melon,
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*