

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 olivea

Crispy pig's head
cabbage & apple slaw, celery

—

Roasted sea bream
daikon, samphire, cockles

Herb gnocchi,
Cep mushroom, braised leek, girolles

—

Buttermilk panna cotta,
Black Forest fruits

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
goat's curd, radish, preserved lemon

—

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, courgette salad, padron peppers, cashew

Greek salad, tomatoes, feta, caperberries & black olive

—

Harissa lamb rump, smoked aubergine, labneh

Gloucester old spot pork loin, pumpkin, sage, garlic

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

Melfort farm cauliflower, lemon, caper, gherkin, saffron

—

Treacle tart, Crème Fraîche

Chocolate nougat, salted caramel, hazelnut

Lemon, meringue, blackberry

Cherry cheesecake, bitter chocolate, blackberry

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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 Gasparets, Corbieres, France

—

Chocolate nougat
salted caramel, hazelnut, burnt honey ice cream

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