

THE  
MARCUS  
GILBERT  
WAREING  
SCOTT

GROUP MENUS

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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)*

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Celeriac soup  
toasted walnut, Pink Lady apple

Crispy pig's head  
cabbage & apple slaw, celery

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Roasted sea bream  
daikon, samphire, cockles

Herb gnocchi  
Cep mushroom, braised leek, girolles

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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

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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

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Harissa marinated lamb rump  
smoked aubergine, labneh

Seared Cornish pollock  
Portobello mushroom, salsa verde, rocket

Grilled aubergine  
turmeric, tomato, dukkah

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Vanilla soft serve  
honeycomb

Chocolate nougat  
salted caramel, hazelnut

Bread and butter pudding  
brandy custard, poached raisins

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MENU C - £60 pp

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

Pulled corn-fed chicken & truffle terrine

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

Celeriac soup, toasted walnut, Pink Lady apple

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Harissa lamb rump, smoked aubergine, labneh

Goosnargh farm goose breast, spiced cauliflower,  
variegated kale, pomegranate

South Coast sea bass, daikon, samphire, cockles

Spiced Melfort farm cauliflower, harissa yoghurt, pomegranate

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Treacle tart, crème fraîche

Chocolate nougat, salted caramel, hazelnut

Mulled wine pears, olive oil cake, crème fraîche ice cream

Bergamot cheesecake, Earl Grey

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

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*Your meal as Marcus would choose it*

Burrata  
prosciutto di Parma, unfiltered olive oil

*2016 Beaujolais Blanc, Lamure*

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25 day dry-aged Aberdeen Angus Chateaubriand

*2015 Chateau Fabre Gasparets, Corbieres, France*

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Chocolate nougat  
salted caramel, hazelnut, burnt honey ice cream

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