

## 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

Menu B 3- courses, 3 choices per course

Menu C 3- courses, 4 choices per course

Marcus' Menu 3 courses

£45 pp (lunch only)

£50 pp

£60 pp

£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.

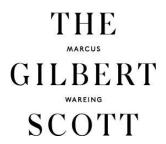
## All group menus can be viewed below.

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.



MENU A - £45 pp (lunch only)

Celeriac soup toasted walnut, Pink Lady apple

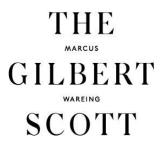
Crispy pig's head cabbage & apple slaw, celery

Roasted sea bream daikon, samphire, cockles

Herb gnocchi cep & oyster mushroom

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

Vanilla soft serve honeycomb



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

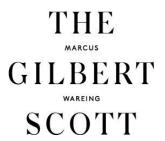
Seared Cornish pollock Portobello mushroom, salsa verde, rocket

Grilled aubergine turmeric, tomato, dukkah

Vanilla soft serve honeycomb

Chocolate nougat salted caramel, hazelnut

Bread and butter pudding brandy custard, poached raisins



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

Celeriac soup, toasted walnut, Pink Lady apple

Harissa lamb rump, smoked aubergine, labneh

Goosnargh corn fed duck breast, beetroot tarte fine, puntarelle

South Coast sea bass, daikon, samphire, cockles

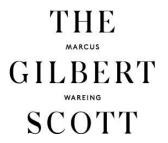
Spiced Melfort farm cauliflower, harissa yoghurt, pomegranate

Treacle tart, crème fraîche

Chocolate nougat, salted caramel, hazelnut

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

Bergamot cheesecake, Earl Grey



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

Your meal as Marcus would choose it

## Burrata prosciutto di Parma, unfiltered olive oil

2016 Beaujolais Blanc, Lamure

25 day dry-aged Aberdeen Angus Chateaubriand

2015 Chateau Fabre Gasparets, Corbieres, France

Chocolate nougat salted caramel, hazelnut, burnt honey ice cream

2013 Tokaji Aszú "S Puttonyos", Chateau Dereszla, Tokaji, Hungary