

THE  
MARCUS  
GILBERT  
WAREING  
SCOTT

Warm rosemary Tortano bread,  
salted butter  
£4

Mixed olives  
£4.5

Burrata, peach, basil,  
sweet cicely (V)  
£12

Dill cured salmon,  
green chilli salsa, buttermilk,  
peanut  
£9.5

Watercress soup, goat's curd,  
lemon & smoked egg toast (V)  
£8.5

Confit duck raviolo, tamarind,  
cashew, radish  
£10

Dorset crab, nectarine,  
cucumber, sesame  
£11

Torched mackerel, smoked  
crème fraîche, caviar,  
chamomile  
£12

Chargrilled Tropea onions,  
Tunworth cheese, Alsace bacon  
£10

Nutbourne tomato salad,  
Yorkshire Pecorino, olive, basil,  
Ortiz anchovy  
£9.5

Wild sea bass, Datterini tomato,  
stracciatella, lemon, shiso  
£28

Slow cooked pollock, 'Nduja, black olive, borlotti,  
friggitelli peppers  
£24

Cornish monkfish, caramelised  
cauliflower, fregola  
£26

Slow cooked lamb rump, grilled lamb ribs,  
zhug, labneh, spring onions  
£26

Goosnargh duck breast, girolles, broad beans,  
smoked pea  
£26

Chargrilled Iberico secreto pork,  
carrots, almond, cumin  
£24

Warm courgette salad, romesco,  
smoked almonds (Ve)  
£18

Smoked aubergine 'ravioli', turmeric,  
coconut, kale (Ve)  
£18

FROM THE GRILL

35 day dry-aged Aberdeen Angus rib of beef (for two)  
£75

35 day dry-aged Aberdeen Angus sirloin steak  
£35

25 day dry-aged Aberdeen Angus Chateaubriand  
*available by weight*

*All served with grilled bone marrow & peppercorn sauce*

SIDES

Chestnut mushrooms, garlic & herb butter £4.5

Truffle Mac'n'cheese £5.5

Triple cooked chips, smoked butter mousse £5

Calthorpe Project garden salad £4

Broccoli, chickpeas, capers £4.5

Rocket, tomato, Parmesan, black olive, balsamic £5

Runner beans, romesco £4

## DESSERTS

Plum clafoutis,  
bay leaf ice cream  
£8

Apricot, hazelnut, Earl Grey tart,  
crème fraîche  
£8.5

Poached peach,  
jasmine, yoghurt sorbet  
£8

Pineapple, coconut, guava sorbet,  
lemongrass  
£7.5

Strawberries, sweet cicely, shortbread,  
fennel pollen  
£8

Banana caramel soft serve,  
salted peanut brittle  
£6

Clover club cheesecake,  
raspberry sorbet  
£8

Hot chocolate pot,  
salted caramel ice cream  
£8

Pump street chocolate tart,  
cherry & coconut  
£9

LA FROMAGERIE CHEESE SELECTION  
Pavé Cobble, Beauvale, Berkswell  
£12

Salted caramel truffles  
£3

## SWEET WINES

*By the glass*

2008	Gewürztraminer 'Vendanges Tardives' <i>Cave de Turckheim, Alsace, France</i>	£12		2014	Muskateller Beerenauslese M. Wenzel <i>Neusiedlersee, Austria</i>	£14
2009	Château Filhot <i>2ème Cru Classé, Sauternes, France</i>	£15		2009	Tokaji Aszú '5 Puttonyos', Dereszla <i>Tokaji, Hungary</i>	£14
1998	Château D'Yquem 'Lur Saluces' <i>1er Cru Supérieur Classé, Sauternes, France</i>	£45*		2014	Riesling 'Sweet Agnes', Seifried Estate <i>Nelson, New Zealand</i>	£10.75
2004	Vin Santo del Chianti Rufina, Prunatelli <i>Tuscany, Italy</i>	£13		NV	PX-Muy Dulce - "Antique", Fernando de Castilla <i>Sanlúcar de Barrameda, Spain</i>	£15

A glass of sweet wine is served at 100ml (\*75ml)

## SUNDAY ROAST

We are delighted to announce that Highland Wagyu beef will feature as a special on our roast menu, on the first Sunday of every month.  
Roast Highland Wagyu beef with a choice of starter & dessert for  
£40