

THE  
MARCUS  
GILBERT  
WAREING  
SCOTT

DECEMBER GROUP MENUS

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For groups of 9 or more guests, we offer the following menus:

Menu A	3 course ( <i>lunch only</i> )	£65 pp
Menu B	3 course	£75 pp
Menu C	Festive 4 course	£85 pp
Menus A - C	Additional cheese course	£7.50 pp
Menu D	5 course tasting ( <i>Private dining only*</i> )	£99 pp

*If your group comprises more than 18 guests, for menus A - C, 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% (15% for private dining) will be added to your bill

We can accommodate any dietary requests of which we are informed in advance.

**Confirming your reservation**

To secure a group reservation in the main dining room, we ask that you kindly complete and submit our Group Reservation Booking Form, which will be sent to you on reservation. We also require a deposit of £25 pp. Once we receive the above, your reservation will be confirmed.

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MENU A - £65 pp

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Salt baked beetroot  
*pinenut, rosemary*

Dill cured salmon  
*green chilli salsa, peanut & buttermilk*

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Corn fed chicken breast  
*parsley root, cavolo nero, lentils*

Grilled sea bream  
*pickled daikon, spring onion, consomme*

Roasted Jerusalem artichokes  
*chestnuts, spelt, minestra nera*

*served with a selection of sides to share*

—

Clementine & white chocolate parfait  
*clementine curd*

Pump Street chocolate tart  
*passion fruit, coconut*

Pear & ginger cake  
*miso and muscovado ice cream*

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MENU B - £75 pp

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Confit duck raviolo  
*cashew, tamarind, radish*

Caramelised celeriac soup  
*burnt pear, hazelnut*

House salad  
*grilled gem, salted ricotta, ranch dressing, cashew*

—

Chargrilled hanger steak  
*bone marrow, braised shallot*

Roasted monkfish  
*caramelised cauliflower, fregola*

Roasted Jerusalem artichokes  
*chestnuts, spelt, minestra nera*

*served with a selection of sides to share*

—

Manhattan cheesecake

Pump Street chocolate tart  
*passion fruit, coconut*

Pumpkin spiced custard  
*walnut ice cream*

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MENU C - £85 pp

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Crispy pig's head  
*mustard, cabbage, piccalilli*

Caramelised celeriac soup  
*burnt pear, hazelnut*

Dill cured salmon  
*green chilli salsa, peanut & buttermilk*

—

Torched mackerel, smoked  
crème fraîche, caviar, chamomile

Roasted quail  
*baby carrots, puntarella, pine nuts*

—

Walsgrove Farm turkey

35 day dry-aged Aberdeen Angus sirloin steak  
*bone marrow, peppercorn sauce*

Butternut squash and sage dumplings  
*kale, hazelnut sauce*

*served with a selection of side dishes to share*  
Brussels sprouts with bacon and onion <sup>Mu</sup>  
Broccoli, salsa verde <sup>Ve, N</sup>

Truffled boulangerie potato <sup>V, D</sup>

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Caramelised white chocolate mousse  
*blackberry, Lapsang Souchong tea*

Apple tart tatin  
*milk ice cream*

Spiced ginger cake  
*bourbon clotted cream*

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MENU D - £99  
*(5 course tasting menu)*

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Burrata

*caviar, confit lemon, fennel*

—

Scottish scallops

*pumpkin, chestnut, endive*

—

Dry-aged beef chateaubriand

*truffled potato*

—

Colston Basset stilton

*poached pear, malt loaf*

—

Pump Street chocolate tart

*clementine, pine*

—

Seasonal cheese from La Fromagerie to share

*(Additional £7.50pp)*

*Add winter truffle to any course £6*