

THE
MARCUS
GILBERT
WAREING
SCOTT

DECEMBER GROUP MENUS

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

Salt baked beetroot tart
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

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

Crispy pig's head
mustard, cabbage, piccalilli

Caramelised celeriac soup
burnt pear, hazelnut

Dill cured salmon
green chilli salsa, peanut & buttermilk

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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 ^{Mu}
Broccoli, salsa verde ^{Ve, N}

Truffled boulangerie potato ^{V, D}

—

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)

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