

THE
MARCUS
GILBERT
WAREING
SCOTT

GROUP MENUS

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

Menu A	3- course choice	£49 pp (lunch only)
Menu B	3- course choice	£59 pp
Menu C	4- course with choice	£69 pp
Menus A - C	Additional cheese course	£7.50 pp
Menu D	5-course tasting	£79 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% 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.

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 - £49 pp
(lunch only)

Salt baked beetroot
pine nut, rosemary

Iberico Secreto pork
vine tomato soup, ricotta

Dill cured salmon
green chilli salsa, peanut & buttermilk

—

Corn fed chicken breast
pumpkin, confit chicken leg,

Grilled sea bream
sweetcorn, corn bread

Warm courgette salad
romesco, smoked almonds

—

English strawberries
lemon & basil

Pump Street chocolate tart
passion fruit, coconut

Caramelised banana soft serve
peanut brittle

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MENU B - £59 pp

Confit duck raviolo
cashew, tamarind, radish

Dorset crab
brown crab rouille, quince, fennel, nutmeg

Nutbourne tomato salad
Gordal olives, basil

—

Chargrilled hanger steak
bone marrow, braised shallot

Slow cooked pollock
borlotti beans, black olive, peppers

Spiced aubergine 'tortellini'
turmeric sauce, crispy kale

—

Fig frangipane tart
crème fraîche

Pump Street chocolate tart
passion fruit, coconut

English strawberries
lemon & basil

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MENU C - £69 pp

Burrata
romesco, grilled padron peppers

Confit duck raviolo
cashew, tamarind, radish

Dill cured salmon
green chilli salsa, peanut & buttermilk

—

Cornish mackerel
smoked crème fraîche, chamomile

Iberico Secreto pork
vine tomato soup, ricotta

—

Lamb
slow cooked rump, grilled rib, zhug, labneh, spring onions

Roast monkfish
caramelised cauliflower, fregola

—

Caramelised white chocolate mousse
blackberry, Lapsang Souchong tea

Fig frangipane tart
crème fraîche

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MENU D - £79
(5 course tasting menu)

Burrata
caviar, confit lemon, fennel

—

Prawn pain perdu
cucumber relish, tarragon

—

Ayrshire beef chateaubriand
truffled potato

—

Gooseberry posset
gin sorbet

—

Pump Street chocolate tart
passion fruit, coconut