

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
Menu D	5-course tasting	£79 pp
Menus A - D	Additional cheese course	£7.50 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
parsley root, cavolo nero, lentils

Grilled sea bream
chanterelles, roscoff, daikon

Roast Jerusalem artichoke
chestnut, farrow, minestra nera

—

Blackberry Eton mess

Pump Street chocolate tart
passion fruit, coconut

Caramelised banana soft serve
honeycomb

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MENU B - £59 pp

Confit duck raviolo
cashew, tamarind, radish

Dorset crab
brown crab rouille, quince, fennel, nutmeg

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

—

Chargrilled hanger steak
bone marrow, braised shallot

Slow cooked pollock
sweet potato, chickpeas, aubergine, dukkah

Spiced aubergine 'tortellini'
turmeric sauce, crispy kale

—

Fig frangipane tart
crème fraîche

Pump Street chocolate tart
passion fruit, coconut

Blackberry Eton mess

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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, pickled apple

Crispy pig's head
mustard, cabbage, piccalilli

—

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
cherry, coconut