

THE
MARCUS
GILBERT
WAREING
SCOTT

MENU A - £49 (LUNCH ONLY)

Salt Baked Beetroot
labneh, walnut, fennel

Foie Gras Parfait
granola, toasted brioche

Fish Cake
coconut curry, slow cooked egg

—

Grilled Pork Chop
spiced prune, celeriac choucroute

Grilled Sea Bream
courgettes, Jersey Royals

Spring Vegetable Risotto

—

Optional Cheese Course £7.50

—

Apple Tarte Tatin
pecan brittle ice cream

Chocolate Cremeux
orange sorbet

Banana Soft Serve
peanuts

THE
MARCUS
GILBERT
WAREING
SCOTT

MENU B - £59

Foie Gras Parfait
granola, toasted brioche

Dorset Crab
pear, radish, smoked almond

Nutbourne Tomatoes, Yorkshire Pecorino
olives, basil

—

Braised Beef Short Rib
olive oil mash, kale, parmesan, basil

Grilled Pollock
crushed Jersey Royals, sprouting broccoli, romesco sauce

Spring Vegetable Risotto

—

Additional Cheese Course £7.50

—

Apple Tarte Tatin
pecan caramel ice cream

Chocolate Cremeux
orange sorbet

Strawberries and Coconut

For allergen information please ask a member of our team.

THE
MARCUS
GILBERT
WAREING
SCOTT

MENU C - £69

Burrata, Coppa
asparagus, black garlic

—

Smoked Trout
salt baked beetroot, watercress, beetroot aioli

—

Grilled Yorkshire Lamb
crisp tongue, lentils, merguez sausage, salsa verde

or

Roast Monkfish
cauliflower, grilled prawns, prawn sauce

—

Chocolate Praline Tart
salted caramel ice cream

For allergen information please ask a member of our team.

THE
MARCUS
GILBERT
WAREING
SCOTT

MENU D - £79

Foie Gras Parfait
granola, toasted brioche

—

Scallop and Crab Ravioli
peas, broad beans, truffle butter

—

Ayrshire Beef - Grilled Fillet & Braised Short Rib
garlic mushroom, bearnaise sauce

—

Poached Rhubarb
yoghurt sorbet

—

Chocolate Praline Tart
salted caramel ice cream