

THE
MARCUS
GILBERT
WAREING
SCOTT

3 COURSES £30

Warm rosemary Tortano bread, salted butter £4

STARTERS

Salt baked beetroot, pine nut, rosemary ^{Ve}
Sauvignon Blanc, Seresin, Marlborough, New Zealand 2015 £9

Dill cured salmon, green chilli salsa, buttermilk, peanut
Grüner Veltliner Blend 'Himmelfahrt' J. Ambrositsch, Thermenregion, Austria 2015 £10

Iberico pork, tomato, ricotta, Tropea onion
Blaifränkisch "Vom Kalk", Markus Altenburger, Neusiedlersee, Austria 2015 £8

Dorset crab, nectarine, cucumber, sesame (£3 supplement)
Riesling Spätlese Trocken, Sybille Kuntz, Mosel, Germany 2012 £13

V - Vegetarian Ve - Vegan

For allergen information please ask a member of our team

Wine selections are served by the glass 125ml.

A discretionary service charge of 12.5% will be added to your bill

MAINS

Sea bream, sweetcorn, Great Garnetts bacon
Chablis 1er Cru "Les Vaillons", Billaud-Simon, Burgundy, France 2015
£14

Cornfed chicken breast, smoked pea, girolles
Pinot Noir "Leah", Seresin, Marlborough, New Zealand 2015 £11

Chargrilled hanger steak, roast shallot (£6 supplement)
Roc D'Anglade, VDP Du Gard, L. Roussillon, France 2012 £14

Warm courgette salad, romesco, smoked almonds ^{Ve}
Malvazija, Gasper, Goriška Brda, Slovenia 2015 £9

SIDES

Truffle Mac'n'cheese £5.5

Calthorpe Project garden salad £4

Triple cooked chips, smoked butter mousse £5

Chestnut mushrooms, garlic & herb butter £4.5

Rocket, Parmesan, black olive, balsamic £5

Broccoli, chickpeas, capers £4.5

Smoked potato and bacon croquettes,

maple emulsion £5

DESSERTS

Chocolate tart, cherry & coconut
Banyuls "Cuvée Léon Parcé", Domaine de la Rectorie, Roussillon 2013 £13

Banana caramel soft serve, salted peanut brittle
Jurançon "Clos Urolat" Charles Hours, South West, France 2014 £11

Strawberries, lemon, basil & yoghurt mousse
Moscato Rosa "Schweizer", Franz Haas, Trentino-Alto Adige, Italy 2015 £16

Cheese from La Fromagerie
(£4 supplement or £8 as an additional course)
Bual "Aged 10 Years", Blandy's, Madeira, Portugal NV £12