

THE
MARCUS
GILBERT
WAREING
SCOTT

3 courses £30

Warm rosemary Tortano bread,
salted butter
£4

Salt baked beetroot, pine nut, rosemary (Ve)
Dill cured salmon, green chilli salsa, buttermilk, peanut
Iberico pork, tomato, ricotta, Tropea onion
Dorset Crab, nectarine, cucumber, sesame (£3 supplement)

Sea bream, summer beans, tahini verde
Cumbrian pork chop, cabbage, chorizo, mustard
Grilled Aberdeen Angus hanger steak, roast shallots (£6 supplement)
Warm courgette salad, romesco, smoked almonds (Ve)

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

DESSERTS

Chocolate tart, cherry & coconut
Banana caramel soft serve, salted peanut brittle
Strawberries, lemon, basil & yoghurt mousse
Cheese from La Fromagerie
(£4 supplement or £8 as an additional course)

SWEET WINES

By the glass

2009	Gewurztraminer “Vendages Tardives” <i>Cave de Turckheim, Alsace, France</i>	£12
2009	Château Filhot <i>2ème Cru Classé, Sauternes, France</i>	£15
1998	Château D’Yquem “Lur Saluces” <i>1er Cru Supérieur Classé, Sauternes, France</i>	£45*
2004	Vin Santo del Chianti Rufina, Prunatelli <i>Tuscany, Italy</i>	£13
2014	Muskateller Beerenauslese M. Wenzel <i>Neusiedlersee, Austria</i>	£14
2009	Tokaji Azsú “5 Puttonyos”, Ch. Dereszla <i>Tokaj, Hungary</i>	£14
2015	Riesling “Sweet Agnes”, Seifried Estate <i>Nelson, New Zealand</i>	£10.75