

THE
MARCUS
GILBERT
WAREING
SCOTT

SUNDAY ROAST
3 COURSES £35

Warm rosemary Tortano bread, salted butter £4

STARTERS

Crispy pig's head, piccalilli, cabbage, mustard
Blaufränkisch "Vom Kalk", M. Altenburger, Neusiedlersee, Austria 2015 £8

Dill cured salmon, green chilli salsa, buttermilk, peanut
Furmint, Attila Homonna, Tokaji, Hungary 2015 £13

Salt baked beetroot, pine nut, rosemary ^{Ve}
Godello "Gaba do Xil" Telmo Rodriguez, Valdeorras, Spain 2016 £9

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

Aberdeen Angus beef, Yorkshire pudding, red wine sauce
Tempranillo "Aalto", Ribera del Duero, Spain £15

Roast Norfolk Black chicken, bread sauce, gravy
Pinot Noir, Onnanon, Mornington Peninsula, Australia 2015 £14

Sea bream, roscoff onion, roasted hispi
Chablis 1er Cru "Les Vaillons", Billaud-Simon, Burgundy, France 2015 £14

SIDES

Truffle Mac'n'cheese £5.5

Calthorpe Project garden salad £4

Triple cooked chips, smoked butter mousse £5

Chestnut mushrooms, garlic & herb butter £5

Rocket, tomato, Parmesan, black olive, balsamic £5

Purple sprouting broccoli, salsa verde £5

Smoked potato and gruyère croquettes,
mustard emulsion £5

Brussel sprouts, shallots, bacon & onion seeds £4.5

DESSERTS

Pineapple, basil & yoghurt mousse
Tokaji Aszú "5 Puttonyos", Chateau Dereszla, Tokaji, Hungary 2009 £14

Chocolate tart, passionfruit & coconut
Banyuls "Cuvée Léon Parcé", Domaine de la Rectorie, Roussillon 2013 £12

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